

Olive Hummus with Toasted Pinenuts

1 can chickpeas, drained and rinsed

2 cloves garlic

2 Tbsp tahini

Juice of 1/2 lemon

1/3 c mixture of kalamata olives and green olives...or get creative and use jalapeño stuffed green olives

1/2 c juice from olive jars

1 Tbsp extra virgin olive oil (or substitute flax oil for an extra health boost!)

Salt & Pepper to taste

1/4 pine nuts, toasted on a dry skillet until lightly browned

Process all ingredients except for the Pinenuts in a food processor until smooth. Add more olive juice if you need to smooth it out a little. Top with toasted pine nuts, a drizzle of olive oil and garnish with additional chopped olives.

