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## *Cooking with Chef Rachell*

### **CREAMY HUMMUS**

#### *Israel's Favorite Condiment*

#### **Ingredients:**

- 1 15½-oz. can chickpeas
- 1 large lemon
- 1 garlic clove
- ½ cup tahini, well mixed
- ¾ tsp. (or more) kosher salt
- 10 cracks freshly ground black pepper
- ¼ tsp. ground cumin
- 3 Tbsp. extra-virgin olive oil, plus more for drizzling
- Za'atar and/or sesame seeds (for serving)



**Equipment:** Food processor, measuring cups, measuring spoons, colander, chef's knife, cutting board, shallow serving bowl and large serving spoon.

#### **Steps:**

1. Start by prepping all of your ingredients: Drain 15½ oz. chickpeas in a strainer or colander and rinse thoroughly. Let drain again while you do the other prep.
2. Cut 1 lemon in half, remove any visible seeds, and squeeze juice into a small bowl. You should have 3–4 Tbsp.
3. Smash 1 garlic clove with the flat side of your knife on a cutting board and remove peel. Continue to mash with the side of the knife until a paste forms. (You can also grate garlic on a microplane if you have one—you're just looking for a fine paste.)
4. Combine drained chickpeas, 3 Tbsp. lemon juice, garlic, ½ cup tahini, ¾ tsp. salt, 10 cracks pepper, ¼ tsp. cumin, and 2 Tbsp. water in a food processor.
5. Process until smooth, about 1 minute.
6. With the motor running, stream in 3 Tbsp. oil, then continue to process until hummus is very light and creamy, about 1 minute longer. Taste and season with more salt, if needed.
7. Transfer hummus to a shallow bowl, smoothing it with a large spoon in a circular motion. Top with za'atar and/or sesame seeds, and drizzle with more oil.

**Note:** Hummus can be made 4 days ahead. Transfer to an airtight container and refrigerate.