

Gametime Avocado Hummus

A healthy Super Bowl Dish.

(makes 2 1/2 cups)

Ingredients

- 1/2 large ripe avocado
- 1 15 1/2-ounce can chickpeas, rinsed, drained
- 1/3 cup tahini, well mixed
- 1/4 cup plus 1 tablespoon fresh lime juice
- 1 garlic clove, finely grated or smashed
- 3/4 teaspoon (or more) kosher salt
- 10 cracks freshly ground black pepper
- 1/4 teaspoon cumin
- 1 cup cilantro leaves with tender stems
- 2 tablespoons olive oil

Directions

Process avocado, chickpeas, tahini, lime juice, garlic, salt, pepper, cumin, and 1 cup cilantro in a food processor until smooth, about 1 minute. With the motor running, stream in 2 Tbsp. oil, then continue to process until hummus is very light and creamy, about 1 minute longer. Taste and season with salt. Top with a couple chickpeas and drizzle with more oil.

