



## Best Ever Black-Eyed Pea Hummus

Adapted from The Minimalist Baker

Prep time: 1 min   Cook time: 4 min   Total time: 5 min

Serves: 8 servings

### Ingredients

- 1 15-ounce can **black-eyed peas** (**NOT** drained)
- 2-4 cloves garlic (depending on how garlicky you prefer it)
- 1/2 cup *tahini*
- 2 Tbsp fresh lemon juice
- 3/4-1 tsp sea salt (depending on how salty you prefer it)
- 1-2 Tbsp extra virgin olive oil

### Instructions

1. Add Black-eyed peas & garlic to *blender* or *food processor* and process with lemon juice, salt and tahini. Stream in olive oil while mixing.
2. Process until smooth and creamy, scraping down sides as needed. Taste and adjust seasonings as you prefer. \*Note: I found 3/4 tsp of salt to be the perfect amount (amount as original recipe is written // refer to the lower end of range if altering batch size).
3. Garnish with a little more olive oil and paprika, and serve with veggies, or almond crackers. Leftovers keep in the refrigerator for up to 1 week or more. It tastes even better refrigerated, as it has time to thicken up and develop in flavor.