

# Chile Verde Hummus

## Ingredients

- 1 bag Stacy's® Fire Roasted Jalapeño Pita Chips
- 1 container Sabra® Classic Hummus
- 4 tomatillos, peeled and diced
- 1 poblano pepper, roasted, peeled, seeded and diced
- 2 anaheim peppers, roasted, peeled, seeded and diced
- 1 tbsp extra virgin olive oil
- 1/4 cup white onion, diced
- 1 tbsp garlic, chopped
- 1 tbsp lime Juice
- 2 tbsp cilantro, chopped
- 1/2 avocado, chopped
- Salt to taste

## How to make it

1. Preheat the oven to 400°F.
2. Place the tomatillos in a skillet or on a baking sheet and place in oven.
3. Bake for 20 minutes until the skins begin to brown.
4. Remove tomatillos from oven and chop coarsely.
5. Warm the olive oil in a skillet over medium heat. Add onion and garlic and sauté until translucent and beginning to brown.
6. In a food processor, combine the hummus, tomatillos, half of the onion and garlic mixture, half of the peppers, lime juice, avocado, cilantro and salt. Blend until smooth and pour in a bowl.
7. Fold in the remaining onion and garlic and refrigerate for two hours.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	20 min	35 min	6-8

## Made with



Stacy's® Fire Roasted Jalapeño Pita Chips

8. Serve with Stacy's® Fire Roasted Jalapeño Pita Chips or Stacy's® Simply Naked® Pita Chips.