

Edamame Hummus

Ingredients

- 1 bag Stacy's® Multigrain Pita Chips
- 1 cup edamame, cooked
- 1/4 cup tahini
- 1 ½ tbsp lemon juice
- 1 clove garlic, peeled
- 2 tbsp fresh herb mixture of thyme and basil, coarsely chopped fresh herbs
- 2 tbsp olive oil
- Pinch of salt and pepper

How to make it

1. Using your food processor, combine edamame, tahini, lemon juice, garlic, and herbs. Pulse until the mixture is smooth.
2. Slowly add the olive oil to the mixture until it's fully blended, add more depending on the consistency you prefer.
3. Season with salt and pepper to taste and serve with Stacy's® Multigrain Pita Chips.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
8 min	0 min	8 min	6-8

Made with



Stacy's® Multigrain Pita Chips