

Indian Masala Hummus

Ingredients

- 2 servings Stacy's® Multigrain Pita Chips
- 1 ½ large onions, thinly sliced
- 1 large tomato, finely chopped
- 1/2 tbsp ginger paste
- 1 tbsp garlic paste
- 1 tbsp canola oil
- 1/2 tsp cumin seeds
- 1 tsp coriander powder
- 1/4 tsp red chili powder
- 1/4 tsp turmeric powder
- 1 tsp garam masala
- 1 tbsp cilantro, finely chopped
- 1 can chickpeas, rinsed and drained
- Water
- Salt to taste

How to make it

1. Blend one onion, tomatoes, ginger and garlic pastes into a smooth paste using a food processor. Set aside.
2. Heat canola oil at medium-high heat in a deep pan.
3. When ready, add cumin seeds and sauté until slightly dark and mildly fragrant.
4. Add the remaining sliced onion and fry until golden.
5. Add the tomato, onion, ginger and garlic paste you made earlier to the pan and fry until the oil begins to separate from the paste.
6. Add all the dry spices (cumin seeds, coriander powder, red chili powder, turmeric powder and garam masala) and stir frequently for 5 minutes.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	25 min	30 min	2

Made with



Stacy's® Multigrain Pita Chips

7. Add chickpeas to the mixture. Stir well to incorporate.
8. Add salt to taste and add enough water (about 1/2 cup) to turn the mixture into a gravy-like consistency.
9. Simmer and cook covered for 10 minutes.
10. Use a hand blender or a potato masher to coarsely chop the chickpeas. Stir to mix everything well.
11. Plate and garnish with cilantro.
12. Serve with Stacy's® Multigrain Pita Chips.
Enjoy!