

# Parsley Hummus

## Ingredients

- 1 bag Stacy's® Parmesan Garlic & Herb Pita Chips
- Fresh parsley
- 15 oz can chickpeas, drained and rinsed. You can also remove the skins of the chickpeas for even smoother hummus results.
- 1/3 cup diced fresh parsley
- 2 tbsp minced garlic
- 2 tbsp tahini
- 2 tbsp olive oil
- Juice of 1 lemon
- 1/2 tsp sea salt
- 1/2 tsp black pepper

## How to make it

1. Add all ingredients to food processor to mix, adding 1 tbsp water at a time to smooth out hummus if consistency is too thick.
2. Scoop into bowl and top with drizzle of olive oil and 1 tbsp minced garlic in the center.
3. Spread parsley garlic hummus on Stacy's® Parmesan Garlic Pita Chips and top with fresh parsley to serve.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	0 min	10 min	4-6

## Made with



Stacy's® Parmesan Garlic & Herb Pita Chips