

Artichoke-Lemon Hummus with Feta and Peperoncini

Ingredients:

- 2 cans chickpeas, rinsed and drained
- 1 can artichoke quarters
- 2 cloves garlic
- 1-2 tablespoons freshly squeezed lemon juice
- 1 tablespoon tahini
- ¼ cup olive oil
- Kosher Salt and pepper to taste
- Parsley, scallions, feta peperoncini, olives (optional garnish)

Directions:

1. In a food processor, add garlic, tahini and beans and purée until smooth.
2. Add lemon, olive oil, until mixture is creamy and spreadable adding water to even out consistency and thin out mixture (about ¼-½ cup).
3. Once the hummus is smooth, take ½ of the artichoke can and pulse about 10 times so they are chopped up in hummus.
4. Place mixture in bowl, garnish with remaining artichokes and add an additional one if desired.
5. Serve with crackers, pita or vegetables. Great as a sandwich spread as well!

Recipe courtesy of Cooks Illustrated.

