

# Basil Hummus



I think you'll like this version of hummus. It's great on any occasion.  
Be prepared, your guests may ask for the recipe. Feel free to share it.

**Preparation Time: 10 minutes - Serves: 4-6**

## Organize Your Ingredients!

### Notes on Organizing

You can actually simply prep as you go when making hummus.

### Traditional Hummus

1 large clove garlic (peeled)  
two 1/8" slices yellow or sweet onion (chopped)

1-1/2 C. tightly-packed fresh basil leaves  
One 15 oz. can garbanzo beans (drained and rinsed)  
3 T. chunky peanut butter

2 T. lime juice  
2 T. olive oil  
1/2 tsp. Asian Pepper Sauce  
1 T. rice wine vinegar  
Optional: 2/3 C. Roma tomatoes (chopped)

### Assembly Instructions

1. Place garlic and onion in a small bowl and microwave 30 seconds. Allow to cool about 2 minutes.
2. Place garlic, onion, basil leaves and peanut butter in food processor and pulse a few times to blend well.
3. Add garbanzo beans, lime juice, olive oil, pepper sauce and vinegar and blend until relatively smooth.
4. Remove from food processor and stir in optional chopped tomatoes by hand.

Hummus will easily keep 7-10 days in the fridge. Store in container with tight fitting lid.

