



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Onion**

Onion Hummus

Ingredients:

2 onions, diced
6 cloves garlic, roughly chopped
2 Tbs Tahini
15 oz canned chickpeas, drained
juice from 1 lemon
salt to taste
olive oil

Directions:

Sprinkle two tablespoons olive oil in a heavy bottom skillet over medium heat. Cook onions until caramelized. This will take about 15-20 minutes. Be careful not to burn them. Reduce the heat if necessary. Add the garlic and cook for another 2-3 minutes. Place the onions and garlic in a processor. Sprinkle with a little salt. Add the remaining ingredients and process until smooth while adding olive oil.