



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Garbanzo Beans**

Spanish Style Hummus

Ingredients:

15oz garbanzo beans(chick peas)
1 Tbs Tahini
1 shallot, minced
3 cloves garlic, minced
1 tsp cumin
1 Tbs Pimenton Picante (Spanish smoked paprika)
Olive oil
Salt to taste

Directions:

Heat a small shallow pan and 2 tablespoons olive oil over medium high heat. With a heat resistant spatula sauté the minced shallot until translucent. Add the garlic, sautéing for another 30 seconds. Add the Pimenton and a dash of salt. Remove from heat. Stir in another 2 tablespoons of olive oil. Set aside.

In a food processor, combine the garbanzo beans, cumin, tahini, and about a half teaspoon of salt. Puree, adding olive oil until you get a smooth consistency. Transfer the hummus to a serving bowl hollowing a portion in the center to make room for the Pimenton oil. Pour in the Pimenton oil and fold into the hummus prior to serving.