



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### White Bean Garlic Hummus

#### Ingredients

- 2 Tbsp olive oil, divided use, plus extra
- 5 cloves garlic
- 15 oz white beans, cooked, drained, and rinsed
- 3 tsp lemon juice
- 2 Tbsp Tahini
- 1 tsp salt
- ½ tsp ground cumin
- Fresh parsley, chopped for garnish

#### Directions

In a small pan, heat one teaspoon oil over medium heat. Add the garlic and cook over medium heat for about 5 minutes flipping a couple times for even cooking. The garlic should develop a deep brown color. If, at any time, it looks as if the garlic is beginning to burn, lower the heat to low-medium. Once the garlic is evenly browned, remove from heat and place in a food processor or blender.

Add white beans, lemon juice, Tahini, salt, and cumin to the blender. Blend until smooth. If the hummus is too thick for your taste, slowly add another couple tablespoons of olive oil through the opening while blending to achieve a smoother creamier consistency.

Place the hummus in a container, topping off with a thin layer of olive oil. Garnish with parsley. Use as a dip for vegetables or pita chips.