

# Sun-Dried Tomato Hummus

Prep Time: 15 Minutes   Ready In: 1 Hour 15 Minutes

Servings: 8

"Sun-dried tomatoes and basil put a twist on the traditional hummus."

## Ingredients:

2 cloves garlic  
1/2 teaspoon salt  
1 tablespoon tahini paste  
2 tablespoons fresh lemon juice  
1 (15.5 ounce) can garbanzo beans, drained  
1/4 cup olive oil  
1/4 cup oil-packed sun-dried tomatoes, drained  
2 tablespoons finely shredded fresh basil  
1 tablespoon olive oil  
1/8 teaspoon paprika (optional)  
1 bag Tostitos scoops



## Directions:

1. Place garlic, salt, tahini, and lemon juice into a food processor; process until smooth. Pour in the garbanzo beans and 1/2 cup olive oil; process until smooth again, scraping the sides of the bowl occasionally. Once smooth, add the sun-dried tomatoes, and pulse until they have been chopped to very small pieces and are incorporated into the hummus. Finally, add the basil, and pulse a few times until mixed in.
2. Spread the hummus into a shallow serving dish, and make a few decorative grooves on top. Refrigerate at least 1 hour, then drizzle with 2 tablespoons olive oil and sprinkle with paprika before serving.