

Spinach Hummus

-contributed by Meiganne Serrano

Ingredients

- 1 can garbanzo beans, drained and rinsed
- 2 cups organic baby spinach, washed and dried
- 1 tablespoon fresh lemon juice
- 1 garlic clove
- 1 teaspoon kosher salt
- ½ teaspoon ground cumin
- 2 Tablespoons extra virgin olive oil

1. Add all ingredients to a food processor or blender.
2. Pulse a few times and then stir to help combine. Continue pulsing until completely smooth. If additional liquid is needed, add a tiny splash of water. Taste hummus and season with more salt if desired.