

# Avocado Hummus



- 1 can of chickpeas (drained and rinsed)
- 2 medium avocados
- 3 tablespoons olive oil
- 1 clove garlic
- 1/2 tablespoon tahini paste
- 3 tablespoons lime juice
- 1/8 teaspoon cumin
- Salt/pepper to taste

Add chickpeas, olive oil, tahini, lime juice and garlic into blender or food processor. Pulse until combined. Add cumin, avocados, salt and pepper. Blend until smooth. Serve with a drizzle of olive oil (optional) and your favorite chips or veggies for dipping.