



this quiet dust...

HANDMADE CERAMICS BY DUBHE CARREÑO

Roasted Jalapeno & Garlic Hummus



Ingredients:

- 2-3 whole jalapeños
- 4-5 cloves garlic (skin on)
- 1 15- ounce can chickpeas (slightly drained)
- 1/4 cup tahini
- 2 medium limes (juiced)
- 1 tsp cumin
- 3/4 - 1 tsp sea salt
- 2 Tbsp olive oil
- 1/4 cup fresh cilantro

Instructions

Preheat oven to 420 degrees. Place garlic cloves with skin still on and whole jalapeños on a baking sheet for 15-18 minutes, flipping jalapeños once to ensure even roasting. Once done, remove from oven and set garlic aside. Wrap jalapeños in foil to steam for 5 minutes. Then carefully peel away skin and remove seeds. Add to a blender, the slightly drained chickpeas, oil, cilantro, salt, cumin, lime, roasted jalapeños (start with one and work your way up to desired level of spiciness), tahini and peeled garlic cloves (you should be able to peel away the skin or just squeeze the garlic out). Blend until creamy and smooth, scraping down sides as needed. Taste and adjust seasonings as desired. Serve hummus on a beautiful ceramic bowl with veggies, tortilla chips or pita. Leftovers keep well in the fridge, covered for up to 1 week, though best when fresh. Enjoy!