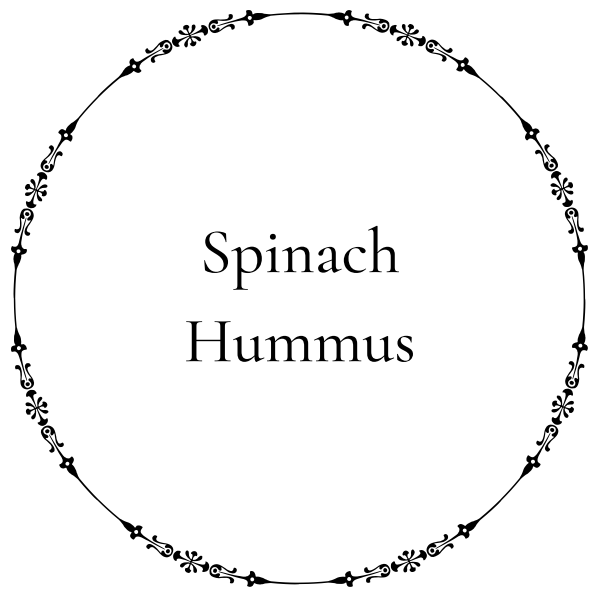




Makes: 1 & 1/2 cups
Prep Time: 5 minutes
Total Time: 5 minutes



Ingredients

- 1 (15-ounce) can chickpeas, drained and rinsed
- 1/4 cup vegetable broth (or water)
- 3 tbsp fresh lemon juice
- 2 tbsp tahini
- 1 garlic clove
- 1/2 tsp sea salt
- 1/4 cup fresh parsley
- 1/8 tsp cumin
- 1/8 tsp smoked paprika
- Freshly ground black pepper, to taste
- 1 & 1/2 cups packed fresh spinach

Instructions

In a food processor, combine the chickpeas, vegetable broth, lemon juice, tahini, garlic, salt, parsley, cumin, paprika, and black pepper and blend well. Add the spinach and blend again. Chill until ready to use.

Recipe from Love & Lemons