



## Five-Minute Hummus

(adapted from [RealSimple](#) magazine's original recipe)

### The Ingredients:

- 1 15-ounce can chickpeas, rinsed
- 1 clove garlic
- 1/4 cup olive oil, plus more for serving
- 2 tablespoons fresh lemon juice (Amy's note—1 tablespoon fresh lemon juice)
- 2 tablespoons tahini (sesame seed paste; optional)
- 1 teaspoon ground cumin
- kosher salt
- 1/4 teaspoon paprika

### Make it:

1. In a food processor, puree the chickpeas and garlic with the olive oil, lemon juice, tahini (if using), cumin, paprika and  $\frac{3}{4}$  teaspoon salt until smooth and creamy. Add 1 to 2 tablespoons hot water as necessary to achieve the desired consistency.
2. Transfer to a bowl. Drizzle with olive oil and sprinkle with a little more paprika (if desired) before serving.