

# Pizza Hummus



**FOODSERVICE**

---

**SERVING SIZE: 16**

---



## Ingredients

- 1 tablespoon Olive Oil
- 1/4 cup **Furmano's Tomato Paste**
- 2 teaspoons Dried Oregano
- 1 teaspoon Dried Basil
- 1 1/2 teaspoons Garlic Clove, Peeled
- 3 cups **Furmano's Garbanzo Beans (Chick Peas)**, Drained & Rinsed
- 1/2 cup Aquafaba (Brine from **Furmano's Garbanzo Beans (Chick Peas)**)
- 1/4 cup Tahini Paste
- 1/4 cup Fresh Lemon Juice

## In This Recipe



Pouch Chick Peas for Hummus - No EDTA



Chick Peas (Garbanzo Beans) - 15.5 oz.



Extra Fancy Chick Peas (Garbanzo Beans)



Tomato Paste

## Preparation

1. Heat the olive oil in a medium size skillet over medium high heat.
2. Add Tomato Paste, Basil, Oregano and cook until slightly toasted, about two minutes. Transfer to a food processor.
3. Add the remaining ingredients and puree until smooth.
4. Spread on flatbread and top with your favorite fresh toppings and spices or serve as a dip with raw vegetables, pita chips, crustini or garlic bread.

