

RECIPE

Sun-dried Tomato Pesto Hummus



Prepare in **5 minutes**

Ready in **30 minutes**

Serves **2 people**

Ingredients

- 6 halves sun-dried tomatoes
- 400 g cooked chickpeas (1 tin)
- 2 - 3 tbsp tahini
- ½ tsp smoke paprika
- ½ tsp chilli powder
- 1 - 2 cloves garlic
- Juice of ½ a lemon
- Salt to taste
- Olive oil to drizzle

Preparation

1. Soak tomatoes for 30 min
2. Drain tomatoes but keep water
3. Add all ingredients to a blender except the tomato water
4. Add tomato water to get a good consistency
5. Service drizzled with oil and a little extra paprika

Tips

Tahini is a sunflower seed mix that can be bought in most large supermarkets