



- canned chickpeas: 15.5 ounce
- kosher salt: 8 servings
- lemon juice: 3 tablespoons
- pomegranate molasses: 1 tablespoon
- red pepper flakes: 8 servings
- red pepper paste: 1.5 tablespoons
- tahini: 0.3333333333333333 cup

Preparation Set aside 2 tablespoons chickpeas for serving. Process tahini, lemon juice, red pepper paste, pomegranate molasses (if using), and remaining chickpeas in a food processor, adding water as needed, until hummus is very smooth; season with salt. Serve hummus drizzled with oil and topped with Aleppo pepper and reserved chickpeas, with pita bread alongside. Do Ahead: Hummus can be made 3 days ahead. Cover and chill.

## Quick Shrimp Gumbo

