

# FOOD & WINE

INSPIRATION SERVED DAILY



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## Hummus with Spiced Beef and Pine Nuts

CONTRIBUTED BY REEM ACRA

**ACTIVE:** 35 MIN

**TOTAL TIME:** 1 HR 15 MIN PLUS OVERNIGHT

SOAKING

**SERVINGS:** 2 CUPS

• **HEALTHY**

• **MAKE-AHEAD**

*The unexpected topping of sautéed ground beef and pine nuts adds texture and deep flavor to this extra-creamy chickpea spread.*

**1 cup dried chickpeas, soaked overnight with 1/2 teaspoon baking soda, drained and rinsed**

**Kosher salt**

**2 tablespoons tahini**

**2 tablespoons freshly squeezed lemon juice**

**Freshly ground pepper**

**1 garlic clove, crushed**

**2 tablespoons extra-virgin olive oil, plus more for drizzling**

**1 tablespoon pine nuts**

**3 ounces lean ground beef**

**Pinch of ground allspice**

**Paprika, for dusting**

**1.** In a medium saucepan, cover the chickpeas with water and bring to a boil. Add a generous pinch of salt and simmer over moderately low heat until the chickpeas are tender, 45 minutes; add more water as needed to keep them covered; drain, reserving 1/3 cup of the cooking liquid.

**2.** In a food processor, puree the chickpeas with the reserved cooking liquid, tahini, lemon juice and garlic until very smooth. Season the hummus with salt and pepper, then scrape it into a shallow bowl.

**3.** In a small skillet, heat the 2 tablespoons of olive oil until shimmering. Add the pine nuts and cook over moderate heat, stirring, until golden, 3 minutes. Using a slotted spoon, transfer the pine nuts to paper towels.

**4.** Add the ground beef to the skillet and season with salt, pepper and the allspice. Cook over moderately high heat, breaking up the meat with a wooden spoon, until browned and cooked through, 5 minutes. Using a slotted spoon, transfer the meat to paper towels. Spoon the meat and pine nuts onto the hummus, drizzle with the olive oil and dust with paprika.

**MAKE AHEAD** The hummus can be prepared through Step 2 and refrigerated for up to 2 days.

### SUGGESTED PAIRING

Juicy Spanish Garnacha blend.

