

Tara Duggan's Chard Stalk Hummus

By Genius Recipes

An ingredient you've been throwing away is actually the key to smoother hummus. Technically, because there are no chickpeas, this is only a close cousin, but it has all the star players that make hummus irresistible—bright lemon on smoky tahini on fiery garlic on tides of olive oil, together, shimmying. Only the medium is different. Adapted slightly from [Root to Stalk Cooking](#) (Ten Speed Press, 2013).

Makes 1 cup

- Chard stalks from 1 pound whole chard, trimmed and chopped
 - 1 whole clove garlic, peeled
 - 1/4 cup tahini
 - 1/4 cup extra-virgin olive oil, plus more for drizzling
 - 2 tablespoons fresh lemon juice
 - 1/2 teaspoon kosher salt
1. Bring a large pot of water to boil and cook the stalks until very tender, 18 to 20 minutes. Drain.
 2. Place the garlic in a food processor and pulse until chopped. Add the chard stalks and purée, then add the remaining ingredients and process until very smooth.
 3. Transfer to a shallow bowl, drizzle with olive oil, and serve at room temperature. The hummus also can be stored in the refrigerator for up to 3 days. Return to room temperature before serving.