

## Sun-Dried Tomato Hummus

Vegan, gluten-free, grain-free, nut-free, soy-free, sugar-free

By Angela Liddon

A quick and easy flavourful hummus that comes together in minutes! If you don't have any sun-dried tomatoes on hand, feel free to make it without.

Yield  
1 1/4 cups

Prep Time  
10 Minutes

Cook time  
0 Minutes

### Ingredients:

- 1 small garlic clove
- 2 tablespoons oil-packed sun-dried tomatoes
- 1 (15-ounce) can chickpeas, drained and rinsed
- 3 tablespoons tahini
- 2 tablespoons fresh lemon juice, or to taste
- 3 tablespoons water
- drizzle of olive oil
- 1/4 teaspoon smoked paprika
- 1/2 teaspoon fine grain sea salt or pink Himalayan sea salt, or to taste

### Directions:

1. Mince garlic in a food processor.
2. Add the rest of the ingredients (except the salt) and process until smooth. Add salt to taste and process again until combined.

Tip: For a super-smooth hummus, pop off the chickpea skins (and discard) before beginning.