

Spicy Black Bean and Cilantro Hummus

Ingredients

- 1 clove garlic
- 1 (15) ounce can black beans. drain and reserve liquid
- 2 tablespoons lemon juice
- 1 1/2 tablespoons tahini
- 3/4 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon paprika
- 10 Greek olives
- 15 sprigs of cilantro



Directions

Mince garlic in a bowl of a food processor. Clean cilantro sprigs to use just leaves and add to bowl. Add black beans and 2 tablespoons of the reserved liquid, 2 T of lemon juice, tahini, 1/2 tsp of cumin, 1/2 tsp salt, 1/8 tsp cayenne pepper: process until smooth, scraping down the sides as needed. Garnish with paprika and Greek olives.