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Basil Hummus (Or Rosemary)

Prep time: 15 minutesCook time: 5 minutes

Ingredients

- 1/4 cup pine nuts
- 2 cups sweet basil leaves, packed
- 3 cloves garlic, smashed then minced
- 2 15-ounce cans garbanzo beans (chickpeas), rinsed and drained* Can also use cannelloni beans as well!
- 1/4 cup olive oil
- Up to 1/4 cup water
- 1/3 cup fresh lemon juice
- 1 1/2 to 2 teaspoons salt
- · Dash of black pepper
- One drop of Basil essential oil, and one drop lemon essential oil, if desired for more flavor

For Rosemary hummus, omit the pine nuts and basil and add 1-2 Tablespoons minced fresh Rosemary, 1-2 drops rosemary essential oil, 1-2 drops lemon essential oil

Put all together in blend or food processor and adjust ingredients as needed to get consistency you like! Enjoy!