



## Ingredients

15 oz garbanzo beans drained and rinsed canned
1 Tbsp tahini
2 Tbsp juice of lemon
2 garlic clove minced
O.3 tsp salt (I used a little less)
1 pinch ground pepper
O.3 c water (more or less depending on texture you want)
1 Tbsp olive oil (more or less depending on texture you want)

Ш	0.3 c cilantro leaves for garnish ( depending on preference)	
Equipment		
	food processor	
	bowl	
Directions		
	In your food processor, add the garbanzo beans, tahini, lemon juice, garlic, salt and cayenne. Turn on and pulse until mixture is fairly smooth.	
	Start processor running steady and slowly pour in the water, stopping to test the texture, then adding more water if you'd like.	
	Again, with motor running, slowly pour in the olive oil, adding more if you'd like.	
	Stop processor, taste and adjust seasonings, pulse and repeat taste testing until you have it the way you like it.	
	Add cilantro and pulse a few times.	
	Spoon out into a bowl and garnish with a drizzle of olive oil and cilantro if desired.	
	Serve immediately, or cover and refrigerate.	
	Serve as a dip, spread or however you'd like!	
Nutrition Facts		
	PROTEIN 15.33% FAT 43.45% CARBS 41.22%	
Properties		
Glycemic Index:16.79, Glycemic Load:2.02, Inflammation Score:-2, Nutrition Score:4.1391304347826%		

## **Flavonoids**

Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg Hesperetin: 0.54mg, Hesperetin: 0.54mg, Hesperetin: 0.54mg, Hesperetin: 0.54mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Myricetin: 0.01mg, Myricetin: 0. Quercetin: 0.29mg, Quercetin: 0.29mg, Quercetin: 0.29mg

## **Taste**

Sweetness: 9.47%, Saltiness: 28.06%, Sourness: 96.2%, Bitterness: 84.05%, Savoriness: 8.97%, Fattiness: 100%,

Spiciness: 100%

## **Nutrients** (% of daily need)

Calories: 75.44kcal (3.77%), Fat: 3.8g (5.84%), Saturated Fat: 0.49g (3.07%), Carbohydrates: 8.11g (2.7%), Net Carbohydrates: 5.63g (2.05%), Sugar: 0.11g (0.12%), Cholesterol: Omg (0%), Sodium: 221.9mg (9.65%), Protein: 3.01g (6.03%), Manganese: 0.45mg (22.52%), Vitamin B6: 0.27mg (13.32%), Fiber: 2.47g (9.89%), Phosphorus: 59.06mg (5.91%), Copper: 0.12mg (5.84%), Iron: 0.77mg (4.29%), Magnesium: 16.77mg (4.19%), Folate: 16.22µg (4.06%), Vitamin B1: 0.05mg (3.31%), Zinc: 0.47mg (3.12%), Potassium: 94.91mg (2.71%), Selenium: 1.82µg (2.61%), Vitamin K: 2.63µg (2.5%), Vitamin C: 1.96mg (2.38%), Calcium: 23.47mg (2.35%), Vitamin E: 0.27mg (1.83%), Vitamin B5: 0.17mg (1.71%)