



## *Hummus with Sun-Dried Tomatoes*

*12 Servings*

*1/2 cup **AMBROSIA** Sun Dried Tomatoes, chopped*  
*1/4 cup **AMBROSIA** Tahini (sesame seed paste)*  
*1 cup dried chickpeas (garbanzo beans)*  
*6 cups water*  
*1/4 cup **AMBROSIA** Lemon Juice*  
*1/2 teaspoon salt*  
*1/2 teaspoon ground cumin*  
*1/4 teaspoon freshly ground black pepper*  
*2 garlic cloves, minced*  
*1 tablespoon chopped fresh parsley*  
*1 tablespoon **AMBROSIA** Extra-Virgin Olive Oil*



### *Preparation*

*Sort and wash chickpeas and place in a bowl. Cover chickpeas with water to 1 inch above chickpeas; cover and let stand 9 hours then drain.*

*Combine chickpeas and 6 cups water in a large saucepan and bring to a boil. Reduce heat, and simmer 2 hours or until tender. Drain in a colander over a bowl and reserve 2/3 cup cooking liquid.*



*Place tomatoes in a bowl; cover with boiling water. Cover and let stand 20 minutes or until tender; drain. Set aside 1 tablespoon tomatoes.*

*Combine chickpeas, reserved 2/3 cup cooking liquid, tahini, juice, salt, cumin, pepper, and garlic in a food processor; process until smooth.*

*Stir in tomatoes and spoon mixture onto a serving plate; spread to a 3/4-inch thickness. Sprinkle with reserved 1 tablespoon tomatoes, and parsley. Drizzle with oil.*