



Justin's Peanut Hummus

Nutritionist:
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Ingredients

- 1 can garbanzo beans, drains
- 2 cloves garlic
- 2 Tbsp. sesame oil
- 1 tsp. balsamic vinegar
- 2 Tbsp. Justin's Classic Peanut Butter
- ¼ cup lemon juice
- ½ cup plain Greek yogurt
- ½ tsp. cumin
- ½ tsp. cinnamon

Directions

- In a food processor, combine garlic, lemon juice, Justin's Classic Peanut Butter, balsamic vinegar, sesame oil, garlic and garbanzo beans. Blend well; slowly add cinnamon, cumin and yogurt. Blend until mixture is smooth.
- Chill until ready to serve as a dip with crackers and vegetables or as a spread on your favorite sandwich.
- Enjoy!