

## **Chef Shoham Yaniv's Hummusiya-style Hummus Recipe**

### **INGREDIENTS**

- 1-15.5oz can of garbanzo beans
- Tahina (highly recommend Har Bracha, Al Arz, or Hayonah brands)
- 2 cloves of garlic
- Juice of 1-2 lemons
- 3/4 to 1 cup of pine nuts, toasted
- 1 bunch of fresh parsley, chopped
- 1/2 onion, diced
- 1 cup sliced cremini mushrooms
- Salt
- Really good quality olive oil

### **INSTRUCTIONS**

This recipe makes two types of hummus, one with toasted pine nuts and parsley, and one with onions and mushrooms.

1. In a food processor, add the garbanzo beans, garlic, tahina, lemon juice, salt, and olive oil until smooth.
2. Divide hummus into two large bowls.
3. Saute onions and mushrooms in olive oil until carmelized.
4. In one bowl, top hummus with carmelized onions and mushrooms.
5. In another bowl, top hummus with toasted pine nuts and parsely.
6. Serve with pita and enjoy!