

# Tahini Avocado Hummus

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- 1** 15 ounce can chickpeas, rinsed and drained
  - 2** tablespoons tahini
  - 3** tablespoons lime juice
  - 5** cloves garlic
  - 2** ripe medium avocados
  - 3** tablespoons AVOCARE® Extra Virgin Chipotle Avocado Oil,  
more for drizzling
  - Salt and pepper
  - Chipotle pepper flakes for garnish
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**1.** Pulse the chickpeas, tahini, lime juice and garlic in a food processor until smooth. Add the avocados and chipotle avocado oil and pulse another minute or two. Season to taste with salt and pepper. **2.** Place in a bowl and drizzle with AVOCARE Extra Virgin Chipotle Avocado Oil and a dash of chipotle pepper flakes. Serve with pita or tortilla chips.

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**SERVES 6**