

## Recipe for: Spicy Hummus

### Ingredients:

1 (14 ounce) can chickpeas (garbanzo beans), drained and rinsed  
3 rounded tablespoons tahini paste, found in both dairy and dry specialty food sections  
¼ cup extra-virgin olive oil  
½ - ¼ teaspoon crushed pepper flakes  
1 teaspoon ground cumin  
1 teaspoon ground coriander  
3 cloves garlic, crushed  
coarse salt and pepper to taste  
2 tablespoons lemon juice

### Preparation:

- Combine beans, tahini, oil, pepper flakes, cumin, coriander, garlic salt and lemon juice in food processor bowl and grind into a smooth paste.
- Transfer to a small dip dish and surround spread with dipping items.
- Garnish with crushed red pepper flakes and chopped chives.