

# Spicy Sriracha Hummus

11 ingredients · 10 minutes · 6 servings



## Directions

1. Place all ingredients (except water) in a food processor and blend.
2. Add 1 tablespoon of water at a time and blend until desired consistency is reached. I used about 4 tbsps for this recipe.

## Notes

### Chickpeas

Cook canned chickpeas from scratch, or use canned chickpeas with no sodium added. Drain and rinse canned chickpeas before use.

## Ingredients

- 1 cup Chickpeas
- 2 tbsps Lime Juice
- 1 tbsp Sriracha
- 2 tbsps Tahini
- 1 1/2 tsps Sesame Oil
- 1 1/2 tsps Extra Virgin Olive Oil
- 2 cloves Garlic
- 1/8 tsp Cumin
- 1/8 tsp Smoked Paprika
- 1/4 tsp Sea Salt
- 1 tbsp Water (or more)

## Nutrition

Amount per serving

<b>Calories</b>	100	<b>Sugar</b>	2g
<b>Fat</b>	6g	<b>Protein</b>	3g
<b>Carbs</b>	10g	<b>Sodium</b>	146mg
<b>Fiber</b>	3g		