

Claire Saffitz' Herby Avocado Hummus



Courtesy of Bon Appetit <https://www.bonappetit.com/recipe/herby-avocado-hummus> Recipe by Claire Saffitz

INGREDIENTS

- 1/2 large ripe avocado
- 1 (15 1/2-ounce) can chickpeas, rinsed, drained
- 1/3 cup tahini, well mixed
- 1/4 cup plus 1 tablespoon fresh lime juice
- 1 garlic clove, finely grated or smashed to a paste with flat side of knife on cutting board
- 3/4 teaspoon (or more) kosher salt
- 10 cracks freshly ground black pepper
- 1/4 teaspoon ground cumin
- 1 cup cilantro leaves with tender stems
- 2 tablespoons olive oil, plus more for drizzling
- Toasted pumpkin seeds (pepitas; for serving)

RECIPE PREPARATION

Process avocado, chickpeas, tahini, lime juice, garlic, salt, pepper, cumin, and 1 cup cilantro in a food processor until smooth, about 1 minute. With the motor running, stream in 2 Tbsp. oil, then continue to process until hummus is very light and creamy, about 1 minute longer. Taste and season with salt, if needed. Transfer hummus to a shallow bowl. Top with pepitas and cilantro and drizzle with more oil. Do Ahead: Hummus can be made 4 days ahead. Transfer to an airtight container, cover surface with plastic, and chill.