

Sweet and Tangy Hummus Recipe | Bon Appetit



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Red pepper paste gives this garlic-free hummus its color and smoky-sweet flavor; find it in Middle Eastern markets or online.

Ingredients

1 15.5-oz. can chickpeas, rinsed

$\frac{1}{3}$ cup tahini

3 tablespoons fresh lemon juice

1 $\frac{1}{2}$ tablespoon Turkish or Syrian red pepper paste or 2 tsp. harissa paste

1 tablespoon pomegranate molasses (optional)

Kosher salt

Olive oil, Aleppo pepper or crushed red pepper flakes, and warm pita bread (for serving)

Method

1. Set aside 2 Tbsp. chickpeas for serving. Process tahini, lemon juice, red pepper paste, pomegranate molasses (if using), and remaining chickpeas in a food processor, adding water as needed, until hummus is very smooth; season with

salt.

2. Serve hummus drizzled with oil and topped with Aleppo pepper and reserved chickpeas, with pita bread alongside.

3. DO AHEAD: Hummus can be made 3 days ahead. Cover and chill.

Notes

Melissa made this in 2019!

Source: Bon Appétit (8 servings)