

HUMMUS WITH RAW VEGGIES

Yield: 8 Servings | Serving Size: (1 cup veggies and 1/4 cup hummus

per serving)

Preparation Time: 10 minutes

Cost/serving: \$0.53

Ingredients:

6 cups of washed, cut, fresh veggies such as carrots, broccoli, celery, cucumber, or green pepper

1 (15 ounce) can garbanzo beans (chickpeas), drained and liquid saved

1 medium clove garlic, crushed with a garlic press or back of a knife

1 teaspoon lemon juice

1/4 teaspoon salt

1 tablespoon vegetable oil

2 tablespoons creamy peanut butter (optional)

1/4 teaspoon cumin (optional)

Directions:

- 1) Before starting to prepare the recipe
 - wash the veggies, and slice them into pieces that are easy to dip
 - drain chickpeas, but save liquid in small bowl
 - collect, chop, and measure all ingredients
- 2) For the smoothest consistency, add garbanzo beans, garlic, lemon juice, salt, vegetable oil, peanut butter (if using), and cumin (if using) to a blender. Leave the garbanzo bean liquid aside.
- 3) Blend on low speed, gradually adding the garbanzo bean liquid 1 tablespoon at a time until smooth and creamy
- 4) Serve with vegetables arranged on a plate around a bowl of the hummus.
- 5) Refrigerate leftovers within 2 hours. Eat within 3 to 5 days.

This recipe and photo are used with the permission of Colorado State University Extension's Eating Smart Being Active Program

8 servings per container Serving size 1/4 Cu	up (60g)
Amount Per Serving Calories	130
%	Daily Value
Total Fat 5g	69
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 95mg	49
Total Carbohydrate 16g	69
Dietary Fiber 4g	149
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 6g	129
Vitamin D 0mog	09
Calcium 30mg	29
Iron 2mg	109
Potassium 180mg	49

Hummus only

sening of food contributes to a daily diet. 2,000 calories day is used for general nutrition advice.



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