

Chipotle Lime Hummus

From

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Ingredients:

- 1 (15 oz) can GOYA chickpea / Garbanzo beans
- 3 Tbsp water, plus more to achieve desired consistency
- 2 Tbsp GOYA lime juice
- 2 Tbsp GOYA extra virgin olive oil
- 1 Tbsp tahini
- 1 Tbsp minced GOYA chipotle chilies in adobo
- 1 Tbsp adobo sauce from a can of chipotle chilies in adobo (GOYA)
- 1 Tbsp GOYA minced garlic cloves garlic
- 1/2 tsp GOYA ground cumin
- 1/4 tsp paprika (GOYA?)
- GOYA salt and pepper to taste
- 1 tsp chopped scallions (green onion) for garnish
- Serve with GOYA plantain chips

Instructions:

Add all ingredients (except garnish) to a food processor, and blend until all ingredients are combined.

Add an additional 1 Tbsp water as needed until hummus is smooth.

Plate and top with more olive oil, extra adobo sauce and chipotle chilies if desired, then sprinkle with chopped scallions.

Serve GOYA plantain chips. Store in refrigerator in an airtight container for 3-4 days.