
‘Ulu Hummus

Total time: 15 min Yield: 6 servings

Ingredients

2 cup cooked 'ulu (medium diced)
4 cup chickpeas
1/2 cup olive oil
4 clove garlic
1/4 cup tahini
1/4 cup lemon juice
1 Tbsp salt
2 tsp ground cumin
cracked black pepper

Prep Time: 15 min Cooking Time: 0 minutes Total Time: 15 min

Instructions

Place the ‘ulu in a food processor and puree. Add the chickpeas, olive oil, garlic, tahini, lemon juice, salt and ground cumin and continue to puree. To serve, drizzle with olive oil and sprinkle with black pepper. Enjoy!

Recipe brought to you by:

Chef Grant Sato