



Olive on Tap Organic Lemon Hummus

INGREDIENTS: 1 tbsp *Olive on Tap Organic Extra Virgin Olive Oil* * 1 can Garbanzo Beans; drained
1/4 C Filtered Water * 1 Clove Garlic Clove; crushed
1/2 tsp *Olive on Tap Lemon Olive Oil* * 1/2 tsp Pink Himalayan Sea Salt

Add all ingredients to a food processor. Start machine on low; adding water until you have a smooth and creamy consistency. Refrigerate for approximately 30 minutes. Garnish with a sprig of parsley and a couple of garbanzo beans. Serve with veggies, crackers, or tortilla chips.