

CopyCat California Pizza Kitchen White Hummus

Ingredients

10 Garlic Cloves
30 oz Great Northern Beans, rinsed & drained
 $\frac{1}{2}$ Cup Tahini
 $\frac{1}{4}$ Cup Olive Oil
 $\frac{1}{4}$ cup Fresh Lemon Juice
1 tablespoon Low Sodium Soy Sauce
1 $\frac{1}{2}$ teaspoon Salt
1 $\frac{1}{2}$ teaspoon Ground Cumin
 $\frac{1}{8}$ teaspoon Ground Coriander
 $\frac{1}{2}$ teaspoon Cayenne Pepper

Directions

In a food processor, process the garlic cloves until finely minced.

Add the beans and pulse until coarsely chopped. With the food processor still running, continue to puree the beans while you slowly add the tahini, then the olive oil, lemon juice, and soy sauce.

With the food processor stopped, add the salt, cumin, coriander, and cayenne. Process until thoroughly blended. If the puree seems too thick you can add water to thin it out.

Transfer the hummus to a covered bowl and refrigerate until it's time to serve.