



Sweet 'n Smoky Corn Hummus with Blue Corn Chips

Something strange is happening...

A Midwestern ingredient adds a new flavor

- 1 cup frozen or fresh sweet corn kernels, rinsed
- 1 (15 ounce) can chickpeas, drained
- 1 small garlic clove, minced
- 1 teaspoon fresh lemon juice
- 1/2 Tablespoon tahini
- 1 teaspoon Gochujang paste
- 1/4 cup salted smoked almonds
- 1 Tablespoon olive oil
- 1/8 teaspoon ground black pepper or to taste

For Serving: Drizzle with 1 Tablespoon olive oil or as desired; sprinkle with 2 Tablespoons coarse chopped smoked almonds.

Serve with Blue Corn Chips

Rinse corn kernels; place in microwave safe bowl; cook on high power for 1 minute to brighten and soften corn. Place into food processor.

Place drained chickpeas, garlic, lemon juice, tahini, Gochujang paste, smoked almonds, and oil; combine ingredients process until hummus is smooth; season to taste with black pepper. Spoon into small bowl; chill until serving.

To Serve: Place into small serving bowl; drizzle with oil; sprinkle with coarse chopped smoked almonds. Serve with blue corn chips

About the Recipe: Swirl sweet corn into your next hummus dipping bowl for a fresh farm harvest surprise. Add a touch of spice and serve with blue corn chip dippers. Double the corn is double delicious.