



Green Garden Relish Avocado Hummus

Creamy hummus swirls with spring herbs and green relish

- 1 (16 oz.) can chickpeas, drain; set liquid aside
- 1 large ripe avocado, peeled, seeded, chopped
- 1 Tablespoon olive oil
- 2 Tablespoons almond butter
- 2 teaspoons fresh lemon juice
- 1/4 teaspoon garlic powder
- 1 teaspoon cumin
- 1/4 teaspoon salt
- 1/8 teaspoon (each) ground black pepper; ground chipotle pepper
- 1/4 cup chickpea liquid (from reserved chickpeas)
- 1/2 cup chopped parsley
- 1 teaspoon minced jalapeno peppers or as desired
- Garnish:** 1/3 cup (each) toasted sliced almonds; chopped parsley
- Topping:** 2 to 3 Tablespoons green, sweet pickle relish or as desired
- Serve with** homemade flour tortilla chips, sausage, or veggie sticks

Prepare Hummus: Place drained chickpeas in food processor; pulse chickpeas to coarse crush; add avocado; pulse to chop. Add olive oil, almond butter, lemon juice, and garlic powder, cumin, salt, black pepper, chipotle pepper; and chickpea liquid; process to combine several minutes until mixture is smooth and creamy; add parsley and jalapeno peppers; process for about 2 minutes until creamy and fluffy.

Toast Almonds: If desired, cook almonds in dry skillet over medium heat until golden brown.

To Serve: Place hummus in serving bowl. Spoon sweet pickle relish over hummus as desired; swirl lightly into hummus; sprinkle with toasted almonds and coarse chopped parsley leaves. Serve with tortilla chips, sausage, or veggie sticks. Serves: 4 to 6

Cook's Note: We use Vienna Chicago Style Relish to swirl into the avocado hummus. If you don't like parsley, use cilantro as a substitute ingredient. If you want to save it to serve later or the next day, cover it tightly with plastic wrap directly contacting the hummus to seal off the air. Then cover the bowl with wrap; place in the refrigerator until serving.

About the Recipe: The creamy avocado hummus is flavored with fresh spring herbs, peppers, and topped with sweet pickle relish. You won't believe how delicious this is! It brings spring and summer fun right into your life. We like to serve it with homemade tortilla chips, sausage, and veggie sticks.

To Make Homemade Tortilla Chips: Serves about 4
4 to 6 Fajita size flour or corn tortillas; oil spray as desired
Spray each tortilla, stack, oil side up
Cut each tortilla into 8 triangular pieces
Arrange pieces separately, oil side up, on lightly greased baking sheets
Bake in 350-degree F oven for about 10 minutes or brown and crisp.