



Sun-Dried Tomato Hummus

Description



Hummus is so easy to make and homemade is so much better than store bought. It makes for a great dip for veggies and pita chips. Try it as a spread for your favorite sandwiches and wraps.

Ingredients:

- 1 (16 oz.) Can chick peas, drained
- Salt to taste
- Fresh, chopped Parsley or Basil for garnish
- The Olive Tap's [100% Extra Virgin Olive Oil](http://www.olivetappittsburgh.com) (your favorite)

- 3 T. lemon juice
- 2 T. Tahini (sesame butter)
- 1/2 C. The Olive Tap [Sun-Dried Tomato & Basil Bruschetta Topper](#)

Directions:

1. Combine all ingredients in a food processor and process until smooth. Drizzle with olive oil and garnish with parsley or basil. For variety, make with Olive Tap Sun-Dried Tomato and Roasted Red Pepper Bruschetta Topper.

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/sun-dried-tomato-hummus-2/>

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