

Edamame Hummus

An edamame hummus made with lemon juice and fresh herbs.

Prep Time: 10 minutes | Total Time: 10 minutes | Yield: 4-6 servings



Ingredients

- *1 c. cooked edamame
- *1/4 c. tahini
- *2 tbsp. lemon juice
- *1 garlic clove, peeled
- *2 tbsp. coarsely chopped fresh herbs (optional-- rosemary, thyme, and basil)
- *2 tbsp. olive oil (add more if you like your hummus creamier)
- *salt to taste (I used 1/4 tsp.)

Instructions

Combine edamame, tahini, lemon juice, garlic, and herbs in food processor. Process until smooth. Drizzle olive oil through feed tube, continuing to process until oil is fully incorporated. Season with salt to taste and serve.

Read the full recipe at:

<http://ohmyveggies.com/recipe-better-than-trader-joes-edamame-hummus/>