

# Sundried Tomato Hummus



**FOODSERVICE**



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**SERVING SIZE: 25**

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## Ingredients

- 6 cups **Furmano's Garbanzo Beans (Chick Peas)**, Drained & Rinsed
- 1 cup Aquafaba (Brine from **Furmano's Garbanzo Beans (Chick Peas)**)
- 6 ounces Lemon Juice
- 1 1/3 tablespoons Garlic
- 1 teaspoon Salt
- 1 1/3 tablespoons Dry Oregano
- 2 teaspoons Dry Basil
- 2 cups Julienne Sundried Tomatoes
- As Needed Red Pepper Flakes
- 1 1/3 tablespoons Olive Oil

## In This Recipe



Pouch Chick Peas for  
Hummus - No EDTA



Chick Peas (Garbanzo  
Beans) - 15.5 oz.



Low Sodium - All Natural  
Extra Fancy Chick Peas  
(Garbanzo Beans)

## Preparation

1. Place all ingredients except Sundried Tomatoes to a Food Processor and pulse until smooth.
2. Add Sundried Tomatoes and pulse until tomatoes become small dices.

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