



## Citrus Hummus

The Spa at Camelback Inn

Serves Four to Six

### Ingredients:

10 oz	Garbanzo Beans
½ cup	Olive Oil
4 – 5 cloves	Garlic, crushed
½ cup	Spinach
4 – 6	Limes
4 – 6	Lemons
4 – 6	Oranges
1 Tbl	Curry Paste
2 Tbl	Tumeric
2 Tbl	Tahini
2 sprigs each	Rosemary and Thyme
	Salt and Pepper

Drain and toast garbanzo beans with curry paste and tumeric until golden brown. Sauté garlic, rosemary, thyme and spinach in olive oil and then strain. Juice the limes, lemons and oranges. Once cooled, add garbanzo beans to food processor, add tahini paste and blend. Slowly add the garlic, basil and spinach mix. Then slowly add the fresh citrus juice until a smooth consistency is formed. Salt and pepper to taste