

# Lemon & Coriander Hummus

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Prep Time: 5 mins Serves: 6

## Ingredients

- 2 \* 400g cans chickpeas in water,  
drained
- 2 fat garlic cloves, roughly chopped
- 3 tbsp Greek yoghurt
- 3 tbsp tahini paste
- 3 tbsp extra- virgin olive oil
- Zest & juice of 2 lemons
- 20g pack of coriander

## Method

Put everything but the coriander into a food processor, then whizz to a fairly smooth mix. Scrape down the sides of the processor if you need to.

Season the hummus, then add the coriander and pulse until roughly chopped. Spoon into a serving bowl, drizzle with olive oil, then serve

