**Italian White Bean Hummus**

**Ingredients:**

2 15 oz. cans white beans

¼ cup lemon juice

¼ cup tahini paste

2 garlic clove minced

1 tsp. salt

1 tsp. oregano

½ tsp. balsamic vinegar

½ tsp. thyme

¼ tsp. paprika

**INSTRUCTIONS**

1. Put the tahini paste, garlic, and the lemon juice in a food processor and blend until it becomes creamy; about 2 minutes. Make sure to scrape the sides down periodically.
2. Open the white beans and drain the liquid. Save the liquid in a small bowl. Add white beans, salt, vinegar, and spices to the food processor and blend until smooth. Scrape down the sides and then repeat with the second can.
3. If the hummus is still chunky, add a little of the reserved bean juice and blend until it smoothes out.