**Black Bean Hummus**

**Ingredients:**

30 oz. black beans and juice

¼ cup lemon juice

¼ cup tahini paste

2 garlic clove

1 Tbsp. salt

1 tsp. ground cumin

½ tsp. chili powder

½ tsp. paprika

**INSTRUCTIONS**

1. Divide all of the ingredients into 2 equal portions. The recipe is made in 2 batches, so you need to make sure they are evenly split.
2. 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.
3. Open the black beans and drain the liquid. Save the liquid in a small bowl. Add ½ of the black beans, salt, and spices to the food processor and blend until smooth. Scrape down the sides and then repeat with the second half.
4. If the hummus is still chunky, add a little of the reserved bean juice and blend until it smoothes out.
5. Repeat steps 2-4 with the other half of the ingredients.
6. Mix both batches together and adjust seasonings to taste.