**Edamame Hummus**

**Ingredients:**

12 oz. edamame

2 cloves garlic

½ cup tahini

½ cup water

1/3 cup cilantro

¼ cup lemon juice

3 Tbsp. olive oil

1 tsp. salt

¾ tsp. cumin

1/8 tsp. 6 pepper blend

**INSTRUCTIONS**

1. Put the edamame in a large bowl.
2. Bring enough water to cover the edamame to a boil.
3. Pour the boiling water over the edamame. Let it sit for about 5 minutes. Drain the water off.
4. Put the lemon juice, garlic, and tahini in the food processor, blend until it becomes creamy, about 2 minutes.
5. Add cilantro, edamame, olive oil, and spices. Blend until smooth, scraping the sides of the bowl periodically.
6. If the hummus is too thick, adjust the texture with a little water.
7. Adjust seasonings to taste.