# Kev's Kitchen

## **CANNELLINI BEAN HUMMUS**

#### Time: 10 minutes

Serves: 6

### **Ingredients:**

540ml can cannellini (white kidney) beans - rinsed and drained 1 clove garlic 15g tahini 20g fresh lemon juice 0.5g crushed red chili 1g kosher salt 1g paprika 30g olive oil

#### **Preparation:**

Place all ingredients except olive oil in a food processor. Process until smooth, then drizzle in olive oil with processor running.

YOU CAN COOK

AND YOU DO HAVE THE TIME

Serve immediately or chill.

### **Nutritional Information Per Serving:**

Calories: 118 Fat: 6g Carbs: 12g Fibre: 3g Protein: 5g