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# Pecan Hummus

*Servings: 8*

*Pamela Manley*

**15 ounces garbanzo beans, drained and rinsed**

**1 clove garlic, chopped**

**1/2 cup extra virgin olive oil**

**1 teaspoon salt**

**1/4 cup pecans, finely chopped**

**1 teaspoon lemon juice**

**cracked black pepper**

Pour pecans and garlic in the food processor. Pulse until finely chopped.

Add beans, garlic, salt, pepper, lemon juice and olive oil in food processor. Blend for about until smooth.

Adjust flavorings and consistency with oil and/or water.

*Serving Ideas: Serve with pita chips*

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*Per Serving (excluding unknown items): 336 Calories; 19g Fat (49.5% calories from fat); 11g Protein; 33g Carbohydrate; 10g Dietary Fiber; 0mg Cholesterol; 279mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 3 1/2 Fat.*