

6<sup>XTR</sup>45 #17

Pinto beans or borlotti beans

Using roasted, caramelised garlic for a sweeter, richer flavour





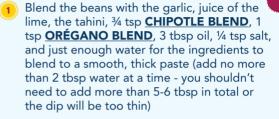


## **BLACK BEAN HUMMUS**

To celebrate the launch of our new cookbook, How to be a Mezze Legend, we're taking our Taco Legend blends for a trip to the Middle East with a Mexican-influenced hummus. This version uses black beans in place of chickpeas, lime in place of lemon and our **CHIPOTLE BLEND** to add a fantastic smoky, spicy kick to this classic dip!

Prep	Cook
10 mins	10 mins
Heat	Serves 4 as a starter

400g tin of black beans - drained
1 clove of garlic - roughly
chopped
1 lime
2 tbsp tahini or use nut butter
(with no added salt or sugar)
Good quality olive oil to serve
(optional)
Tortilla chips to serve





Drizzle with olive oil (if using) then sprinkle over ¼ tsp <u>CHIPOTLE BLEND</u> and serve with the tortilla chips on the side