



FRONT PORCH FARM SHARE

PARSLEY, GARLIC, AND LEMON HUMMUS

MIMI BUCKLEY, FRONT PORCH FARM

I N G R E D I E N T S

1 cup plain hummus
2 cloves chopped garlic
1 cup coarsely chopped flat leaf parsley
3 tablespoons olive oil
2 tablespoons lemon juice
¼ teaspoon sea salt
extra olive oil for drizzling on top
Your favorite veggies, crackers, and pita bread for dipping

I N S T R U C T I O N S

- 1) Place the hummus, chopped garlic, parsley, olive oil, lemon juice, and salt in your food processor or blender, and mix well.
- 2) Pour into a serving bowl and drizzle another tablespoon or two of olive oil over the mixture.
- 3) Serve with easy to dip slices of vegetables, such as raw bell peppers, snap peas, cucumbers, and carrots. Adding crackers or toasted pita bread alongside the veggies is also a nice touch. Enjoy!