

nomikai

social food + drinkery

Recipe by: Chef Emil Marquez

Macadamia Nut Jalapeno Hummus

*1/2 cup roasted macadamia nuts
2 cups garbanzo beans, drained
2 tablespoons olive oil
1 tablespoon lemon juice
3 tablespoons water
1 teaspoon minced garlic
Half jalapeno, chopped
10 medium basil leaves
Salt-and-pepper to taste*

Directions:

Crush macadamia nuts and purée with water to make a paste.

Separately, combine the garbanzo beans, olive oil, lemon juice, water, garlic, jalapeno, basil and purée to smooth consistency.

Mix in the macadamia nut paste with purée.

Salt-and-pepper to taste.