

Serves: 6

Time

10 minutes

Ingredients

- 1 tin of chickpeas
- 2 heaped teaspoons tahini paste
- juice of one large lime
- 2 garlic cloves
- 1 tablespoon olive oil
- paprika to garnish (optional)

Method

- 1. Place all the ingredients in a blender and whiz until smooth.
- 2. Add a little water if the mixture is too stiff.
- 3. Place in serving bowl and chill.
- 4. Garnish with a little paprika and serve with pitta bread cut into strips, carrot sticks and celery.



