

JALAPEÑO AND WHITE BEAN

Ingredients

1 bag Laurie's Buffalo Gourmet Black Bean and Garlic chips

1 cup chickpeas

1/2 of a jalapeño chopped

1 cup of drained and rinsed white beans

1/2 cup of tahini paste

1 garlic clove chopped

Pinch of salt

Thinly fried onion rings for garish (substitute with canned if unable to fry)

1 tbs of extra virgin olive oil



Cooking Instructions

Combine chopped jalapeño, white beans, chickpeas, chopped garlic, tahini and salt in a food processor. Pulsate adding the olive oil until desired constancy is reached. Add more if necessary.

Top Laurie's Buffalo Gourmet Black Bean and Garlic chips with a spoon full of white bean hummus. Garnish each chip with a few fried onion rings and serve.