

## PEPPER JACK-ARTICHOKE HUMMUS

- 1 can Chickpeas, rinsed and drained (about 1 1/2 cups), 15 oz
- 6 oz Cabot Pepper Jack, grated (about 1 1/2 cups)
- 2 Tbsp Lemon juice|1/2 tsp Ground cumin
- 1/4 tsp Salt
- 1 can Artichoke hearts, drained, 14 oz

1. **COMBINE** in food processor, chickpeas, cheese, lemon juice, cumin and salt and process, scraping down side of container, for a minute or two until very smooth.
2. **SQUEEZE** the liquid out of each artichoke heart, one at a time and add to processor bowl and pulse until hearts are finely chopped but not pureed. Serve with favorite crackers, crisps or fresh veggies. (Let stand at room temperature to soften if hummus has been refrigerated.)

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 can Artichoke hearts, drained, 14 oz, 1 can Chickpeas, rinsed and drained (about 1 1/2 cups), 15 oz, 1/2 tsp Ground cumin, 1/4 tsp Salt, 2 Tbsp Lemon juice, 6 oz Cabot Pepper Jack, grated (about 1 1/2 cups)</a>
<b>Course</b>	<a href="#">Sides, Starters</a>
<b>Cuisine</b>	<a href="#">American</a>
<b>Serving Size</b>	2
<b>Category</b>	<a href="#">Dips, Vegetarian</a>