



White Bean Hummus with Pita Chips

Ingredients

- 3 white pitas, cut into squares
- 2 tablespoons [Fustini's Garlic olive oil](#)
- 2 cups cooked cannellini beans
- 1/2 cup tahini
- 1 tablespoon [Fustini's Aji Verde Crush olive oil](#)
- 1/4 cup [Fustini's Sicilian Lemon balsamic](#)
- 1/2 cup cold water
- salt, to taste

Directions

Step 1.

Toss the pita squares with the garlic oil and bake in a 350 degree oven for 5-10 mins until golden brown.

Step 2.

Puree beans in a food processor until smooth, add tahini and blend until smooth again. Add olive oil, Sicilian Lemon balsamic and water while the machine is running and process until everything is well combined. Taste and season with salt.