

Crostini with Sun Dried Tomato Hummus



Ingredients for Crostini:

1 - 8oz french baguette
1 Tbsp fresh basil, minced

2 Tbsp olive oil
tsp garlic powder

Ingredients for Hummus:

2 cups chickpeas
1/4 cup lemon juice
3 cloves garlic, crushed
Dash of Mrs. Dash seasoning

1 Tbsp tahini (sesame paste)
1/4 cup olive oil
1 cup sun dried tomatoes

Directions:

Preheat oven to 350 degrees. Slice french baguette 3/8" at an angle and arrange on a cookie sheet. Mix oil, garlic and basil in a small bowl. Brush oil mixture on bread. Bake until crispy, approximately 5 minutes. Meanwhile make hummus.

Place chickpeas, tahini, lemon juice, 1/4 cup olive oil, crushed garlic cloves, sun dried tomatoes and seasoning in a food processor; process until smooth.

Spread hummus onto sliced crostini. Serve.

Yield: Two dozen servings