

## **Hummus Toast**

From Healthy Girl Kitchen by Danielle Brown

### **Ingredients:**

2 slices bread  
1 tbsp olive oil  
1 tsp za'atar  
¼ cup Hot Girl Hummus (see below)  
1 medium tomato, sliced  
1 small cucumber, sliced  
Salt and pepper, to taste

### **Instructions:**

1. Toast two slices of your favorite bread (sourdough recommended).
2. In a small bowl, mix the olive oil and za'atar.
3. Spread Hot Girl Hummus on each side of toast.
4. Top with tomato and cucumber slices.
5. Drizzle with the za'atar mixture, and season to taste with salt and pepper.

## **Hot Girl Hummus**

### **Ingredients:**

1 (15 oz) can of chickpeas, rinsed and drained  
¼ cup olive oil  
⅓ cup tahini  
⅓ cup lemon juice  
2 cloves garlic  
1 tsp salt  
5-8 ice cubes

### **Instructions:**

1. Blend the chickpeas, olive oil, tahini, lemon juice, garlic, and salt together in a food processor until smooth.
2. Scrape down the sides and add the ice cubes. Blend for 1 to 2 minutes until totally smooth.

## **Tahini**

From [inspiredtaste.com](http://inspiredtaste.com)

1/3 cup toasted sesame seeds

1 1/2 Tbsp olive oil

1. Combine ingredients in a food processor or blender until smooth, scraping down sides as necessary.

## **Authentic Za'atar Spice**

From [feastingathome.com](http://feastingathome.com)

### **Ingredients**

1 tablespoon dried thyme— crushed (or sub oregano)

1 tablespoon cumin (see instructions about whole or ground)

1 tablespoon coriander

1 tablespoon toasted sesame seeds

1 tablespoon sumac

1/2 teaspoon kosher salt

1/4 teaspoon or more aleppo chili flakes- optional

### **Instructions**

For the most flavor, toast whole seeds (cumin seeds and coriander seeds) until fragrant, then grind. This will make the most flavorful zaatar. If you don't have whole seeds, feel free to use ground spices. Mix all the ingredients together in a small bowl. Store in an airtight container.