

Warm Hummus with Lamb Dip

Food Network Magazine

*2 cans (15 ounce ea) chickpeas,
drained and rinsed
1/3 cup water
1/3 cup olive oil
1/3 cup tahini
juice of one lemon
1 small clove garlic
1 1/4 teaspoons Kosher salt
1 teaspoon ground cumin
pinch cayenne
8 ounces ground lamb
olive oil
1 clove garlic, chopped
1 tablespoon tomato paste
1 teaspoon pumpkin pie spice
1 teaspoon harissa (Moroccan chile
paste)
1/4 cup water
salt (to taste)
chopped parsley (for topping)
toasted pine nuts (for topping)*

Preheat the oven to 350 degrees.

In the bowl of a food processor, puree the chickpeas, water, olive oil, tahini, lemon juice, garlic, Kosher salt, cumin and cayenne until smooth.

In a two-quart baking dish, spread the hummus evenly. Cover with foil.

Bake for 15 minutes.

In a skillet, brown the ground lamb in olive oil. Add the clove, tomato paste, pumpkin pie spice, harissa and water. Simmer until thickened, 3 minutes. Season with salt.

Spread the mixture over the hummus.

Top with parsley and toasted pine nuts.

Per Serving (excluding unknown items): 3233 Calories; 192g Fat (52.1% calories from fat); 130g Protein; 267g Carbohydrate; 78g Dietary Fiber; 166mg Cholesterol; 2810mg Sodium. Exchanges: 17 Grain(Starch); 11 Lean Meat; 1 Vegetable; 31 1/2 Fat.