

Amy's chickpea spread

Ingredients

3 tablespoons olive oil

1 large clove garlic, thinly sliced

2 tablespoons slivered almonds

1 15.5-ounce can chickpeas, drained **but save the liquid**
salt and pepper

Directions

1. In small saucepan, heat olive oil on medium heat. Add garlic and almonds and pinch of salt, and stir, keeping an eye on it until the garlic and almonds are toasty and golden brown. Add the chickpeas and a pinch of salt and keep stirring until chickpeas are warmed.
2. Put the mixture into a food processor with a tablespoon of the chickpea liquid (you can use water, but it's better with the liquid from the can). Process, adding more chickpea liquid if needed. Add salt and pepper to taste.
3. Serve warm topped with toasted almond slivers or a sprinkle of dukkah, along with crackers or bread.