

## Garbanzo and Pomegranate Dip with Pita Chips

(makes about 8 servings)

### Ingredients:

- 2 (14 oz) cans of Garbanzo, drained
- ½ cup extra-virgin Olive oil
- Juice of 1 Lemon
- 1 clove Garlic, peeled and finely chopped
- ½ tsp Salt
- 1 bag Pita chips
- 1 tsp Cumin seed
- 1 small red Onion, finely chopped
- 3 tbsp fresh Mint leaves, finely chopped
- 3 tbsp fresh Cilantro leaves, finely chopped
- 2 red Chili Peppers, seeded and finely chopped
- 5 oz Feta cheese, crumbled
- 2 tbsp Pomegranate Molasses

### Note:

Garbanzos, salty feta, and tangy pomegranate blend perfectly in this dip.  
One tbsp each of lemon juice and hone, mixed, can be used in place of molasses.

### Directions:

Place the garbanzos, olive oil, lemon juice, garlic, and salt in a food processor and process until just crushed.

Divide between the pita or place in serving bowl.

Sprinkle each pita chip or the bowl of dip with cumin seeds, red onion, mint, cilantro and chili peppers.

Top with feta cheese.

Just before serving drizzle with pomegranate molasses

### Prepare ahead

The garbanzo mixture can be pureed the morning of the serving and the onions chopped and tossed in lemon juice to prevent discoloring.

Fresh herbs and cheese may be sprinkled on 1 hour before serving.

The pita chips can be made 3 days ahead and stored in an airtight container.