

## Hummus Sandwiches

(Michael Bauce, Thousand Oaks Elementary)

## Ingredients:

- 1 ¼ cup dried chickpeas or 3 ½ cups canned chickpeas (garbanzo or ceci beans)
- 5 to 6 cups water
- 1/4 cup tahini
- 3 to 5 cloves garlic
- 2 to 3 lemons, for 1/4 cup juice

1 teaspoon sea salt

- 1 carrot
- 5 small whole-wheat pita breads

## Steps:

- 1. If using dried chickpeas, rinse and soak chickpeas overnight. Drain soaking water; place chickpeas in pot and add fresh water. Cook 1 to 2 hours or until chickpeas are soft.
- 2. Mince the garlic, squeeze the lemons, and peel and grate the carrot.
- 3. Place chickpeas in blender and add tahini, garlic, lemon juice and salt. Blend until creamy smooth, adding water if necessary.
- 4. Heat a skillet and toast the pita bread. Keep warm under a clean dish towel. Cut bread into 2 to 4 wedges, spread with hummus, place carrots on top and serve.

10 servings

Monday	Tuesday	Wednesday	Thursday	Friday
<b>Meat or</b> Vegetable Pizza Salad Bar Fresh Fruit 1% Milk	Sloppy Joes or Vegetable Joes Whole-Wheat Bun Salad Bar Fresh Fruit 1% Milk	<b>5</b> Meat or Vegetable Pasta with Marinara Sauce Salad Bar with Hummus Fresh Fruit 1% Milk	<b>BBQ Chicken</b> or Tofu Roasted Potato Fries & Fresh Vegetables Whole-Wheat Roll Salad Bar, Fresh Fruit 1% Milk	<b>Description</b> <b>Beef or</b> <b>Vegetable Nachos</b> Rice & Beans Salad Bar Fresh Fruit 1% Milk
<b>10</b> Mediterranean Pita Pizza Salad Bar Fresh Fruit 1% Milk	Hot Dogs or Vegetable Dogs on a Whole-Wheat Bun Baked Beans or Corn Salad Bar Fresh Fruit	<b>1 2 Macaroni</b> <b>&amp; Cheese</b> Fresh Vegetables Salad Bar with <b>Hummus</b> Fresh Fruit 1% Milk	<b>Boast Turkey or</b> <b>Vegetable Patty</b> Mashed Potatoes & Fresh Vegetables, Whole-Wheat Roll Salad Bar Fresh Fruit	Chicken or Vegetable Burritos Rice & Beans Salad Bar Fresh Fruit 1% Milk

