**Roasted Garlic Hummus**

1 large head garlic

2 1/2 Tbsp olive oil, divided

1 (15 oz) can chick peas, drained

3 Tbsp fresh lemon juice

3 Tbsp tahini

1/2 tsp salt, or to taste

1/4 tsp ground cumin

2 - 3 Tbsp water

Chopped fresh parsley and red pepper flakes, for garnish

**Directions**

1. Preheat oven to 400 degrees. Cut about 1/4-inch from top of garlic to expose tops of cloves. Place garlic head on a sheet of foil and drizzle 1 1/2 tsp olive oil evenly over top of garlic. Wrap foil up around garlic and roast 35 - 45 minutes until golden brown. Remove from oven and allow to cool.
2. To a food processor add chick peas, lemon juice, tahini, salt and cumin then pulse mixture 2 minutes.
3. Scrape down sides and bottom of food processor, add remaining 2 Tbsp olive oil, set aside 3 - 4 cloves of the garlic and add remaining (about 10 - 11) to food processor. Pulse 1 minute.
4. Add water (I used 3 Tbsp but if you like it thicker you may want to use 2) and pulse 1 - 2 minutes longer.
5. Plate hummus, make indentation in center and add 1 - 2 Tbsp more olive oil to taste (optional), then chop remaining roasted garlic cloves and sprinkle over top, sprinkle with parsley and red pepper flakes. Serve with fresh veggies or pita chips. Store in refrigerator or in an airtight container.

**Homemade Pita Chips**

3 pitas

2 tablespoons olive oil

**Directions**

Preheat heat oven to 375 degrees F.

Slice pita bread in half lengthwise and then cut pitas into 8 wedges. Brush pita chips with olive oil. Arrange pita chips on baking sheet, sprinkle salt on them and bake for 12 to 15 minutes.