



Mushroom and Chickpea Dip

Preparation: 20 minutes; Preparation: 30 minutes (+
1 hour chilling time)

Cooking: 12 minutes; Makes: 3 cups

1 /2 cup olive oil
1 small brown onion, finely chopped
1 tbs ground cumin
400g cup mushrooms, chopped
300g can chick peas, rinsed and drained
1/2 cup thick natural yoghurt
1 tbs tahini*
1 tbs lemon juice
1/2 cup chopped chives
salt and ground black pepper, to taste
wafer biscuits, to serve

1. Heat 2 tbs oil in a heavy-based frying pan over medium-high heat. Add onion and cumin and cook, stirring often, for 5 minutes.
2. Increase heat to high, add mushrooms and cook, stirring occasionally, for 5 minutes or until mushrooms are tender and pan juices have evaporated. Set aside to cool.
3. Meanwhile, place chickpeas, 2 tbs yoghurt, tahini, lemon juice and remaining oil in a food processor. Process until smooth. Transfer to a medium bowl. Process mushrooms until finely chopped.
4. Stir mushroom mixture and remaining yoghurt into chickpea mixture. Stir through chives and season with salt and pepper. Cover and refrigerate for 1 hour.
5. Sprinkle with extra chives and drizzle with oil to serve, if desired. Serve with wafer biscuits.