



Pomegranate & Pistachio with Hummus

A light, tasty sharer that works perfectly with pitta bread alongside it

Serves: 4

Prepare: 8 Minutes

Cook: 1 Minute

Difficulty: easy

Ingredients

- 110g pomegranate seeds
- ¼ cup toasted pistachios, roughly chopped
- small handful fresh mint leaves, roughly chopped
- 2 tbsps pomegranate molasses
- juice of half a lemon
- 2 tbsps extra virgin olive oil
- ¼ tsp sumac
- salt and pepper
- flat breads
- 1 tub ChicP velvet

Method

1. Combine the pomegranate molasses, oil, lemon juice and a good pinch of salt and pepper
2. Add the pomegranate seeds, roughly chopped pistachio and mint leaves and stir to combine
3. Spread the hummus out onto a serving plate, and top with salsa
4. Finish with a few extra mint leaves and a sprinkle of sumac. Serve with flatbreads