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HEALTHY PLANT-BASED RECIPES

Pizza Hummus

INGREDIENTS

- **2 (15 oz.) cans chickpeas — reserve ½ cup of the bean liquid**
- **½ cup aquafaba (reserved chickpea liquid)**
- **½ cup WYW Pizza Sauce**
- **2 tablespoons WYW Pepperoni Seasoning**
- **2 teaspoons WYW Italian Seasoning**
- **1 teaspoon garlic powder**
- **2 tablespoons WYW Nooch**



METHOD

Drain the chickpeas over a bowl or measuring cup and reserve ½ cup of the liquid (aquafaba). Set aside.

Add the chickpeas, aquafaba, pizza sauce, Pepperoni Seasoning, Italian Seasoning, garlic powder, and Nooch to a food processor or high-speed blender.

Blend until smooth and creamy, using the plunger to keep things moving. Blend for a full minute for the smoothest result.

Transfer to a serving bowl and garnish with a drizzle of Pizza Sauce and a pinch of Pepperoni Seasoning. Serve with pita, lavash crackers, or fresh veggies.



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