

# Hummus Pasta Salad

## Cooking Instructions

1. Preheat the oven to 350 degrees. Place garbanzo beans on a parchment-lined rimmed baking sheet. Drizzle with oil and sprinkle with 1/2 teaspoon salt and 1/4 teaspoon pepper; toss to coat evenly. Bake until golden brown, about 20 minutes.
2. Meanwhile, cook pasta al dente according to package directions. Drain pasta; rinse with cold water and drain well. Place kale in a large mixing bowl; massage until tender, 3-5 minutes. Add pasta.
3. In a small bowl, finely grate the zest from one lemon. Cut both lemons crosswise in half, and squeeze juice from the lemons. Add the water, tahini, minced garlic, olive juice, lemon juice, zest, and remaining 1/4 teaspoon salt and 1/4 teaspoon pepper; whisk until combined. Pour over pasta mixture; toss to coat. Stir in garbanzo beans, tomatoes, and olives. Refrigerate, covered, for at least 3 hours.

## Ingredients

- 2 cans (16 ounces each) of garbanzo beans, rinsed and drained
- 2 tablespoons olive oil
- 3/4 teaspoon salt, divided
- 1 package (16 ounces) of uncooked whole wheat spiral pasta
- 4 cups chopped fresh kale
- 2 medium lemons
- 1/2 cup of water
- 6 tablespoons tahini
- 4 garlic cloves, minced
- 2 tablespoons Greek olive juice
- 1 pint of cherry tomatoes, quartered
- 1 cup Greek olives, chopped

## Grocery List (add optional toppings to list as desired)

### Produce

- Kale
- 2 lemons
- 4 cloves of garlic
- 1 pint of cherry tomatoes
- Greek olives

### Canned Goods/Grocery

- 2 cans garbanzo beans
- Olive oil
- Salt
- Pepper
- Uncooked whole wheat spiral pasta
- Tahini
- Greek olive juice