

Sun-dried Tomato Hummus Lavash

Makes 66 pieces

1 package (1 lb) TJ Lavash Bread, 6 - 9 x 11 inches sheet
2 cans (15 ounces) garbanzo beans
1 jar sun-dried tomato (10 ounces)
1/2 cup parsley
4 garlic cloves, minced
4 Tablespoons of fresh lemon juice (2 lemons)
6 Tablespoons of water
8 Dashes Tabasco sauce

Place sun-dried tomato in the food processor fitted with a steel blade and pulse until tomato coarsely chopped. Add the rest of the ingredients and process until the hummus is coarsely pureed. Taste for seasoning.

Place one sheet of Lavash on cutting board and spread 1 scoopful of hummus (use 2 1/2 inches ice cream scoop) evenly to the edges. Tightly roll up lengthwise. Lavash roll can be made 6 hours ahead and chilled, wrapped in plastic wrap.

When ready to serve, cut carefully into 1 inch piece - get 11 pieces per roll.