

Recipe from I Will Not Eat Oysters

# SHAWARMA SPICED BROCCOLI & HUMMUS

MAKES 4 SERVINGS PLUS EXTRA SHAWARMA SPICE MIX

## THE THINGS

### HUMMUS

1 cup dried chickpeas  
1 tsp baking soda  
2 cups tahini  
2 tbsp lemon juice  
¼ tsp cumin  
1 tsp salt

### SHAWARMA SPICE MIX

3 tbsp ground cumin  
2 tbsp ground turmeric  
1 tbsp ground coriander  
1 tbsp sweet paprika  
1 tsp granulated garlic  
½ tsp hot paprika  
½ tsp cloves  
¼ tsp cinnamon

### BROCCOLI

Florets from 1 head broccoli  
2 tbsp olive oil  
1 tbsp shawarma spice  
Kosher salt

Black sesame seeds  
Olive oil

## THE WAY

FOR THE HUMMUS: Place the dried chickpeas in a large bowl and cover with lots of water. Soak overnight; at least 12 hours.

Drain and place the soaked chickpeas in a stockpot. Cover with lots of water. There should be at least 3-inches of water above the chickpeas. Add the baking soda and bring to a boil over high heat. Once it boils, it will begin to foam. You want to skim away all that foam. Boil for 2 minutes while skimming. Turn the heat down to medium-low and simmer, uncovered stirring often, for 20-45 minutes, this will depend on how long you soaked your chickpeas. You should be able to very easily mash the chickpeas with your fingers when they're ready. Turn the heat off and set aside to cool to room temperature.

Once cooled, drain the chickpeas **SAVING AT LEAST A HALF CUP OF COOKING LIQUID!** Place the chickpeas in a food processor and process on high until a thick paste forms, about 2 minutes. Add the tahini, lemon juice, cumin and salt. Process on high for at least one minute until smooth. If the hummus is too thick, slowly stream in a little of the chickpea cooking liquid to loosen it up. You may not need to add any liquid at all. It should be smooth like the texture of soft served ice cream. Taste for seasoning and adjust with salt and lemon juice.

FOR THE SHAWARMA SPICE: Combine all spices into a bowl. Keep in an air tight container for quick use.

FOR THE BROCCOLI: Preheat the oven to 425°F and place the rack in the middle position.

In a large bowl, toss broccoli florets with the olive oil, 1 tbsp shawarma spice mix, and kosher salt until well coated. Transfer to a rimmed baking sheet and arrange them in a single layer. Roast until the edges are crisp and the broccoli is cooked through, about 12 minutes.

Serve the broccoli on top of the hummus with lots of olive oil. Garnish with more shawarma spice, black sesame seeds, and a nice drizzle of olive oil.

Recipe from I Will Not Eat Oysters. This recipe cannot be published without the consent of Danielle Oron.