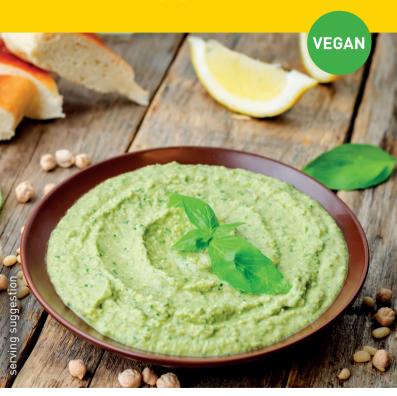
## Avocado-Hummus with Chlorella



ec@duna

PREMIUM ALGAE FROM AUSTRIA



# Avocado-Hummus with Chlorella

for 1 jar | 5 minutes | easy

#### **INGREDIENTS**

- 1/2 tsp. ecoduna chlorella powder
- 400 g chickpeas (cooked)
- 1 avocado (pitted & peeled)
- 2 cloves of garlic (pressed)
- 3 tbsp. lemon juice
- 20 g coriander
- 3 tbsp. olive oil

add salt and pepper to taste

### **PREPARATION**

Puree the chickpeas with all ingredients to a fine and creamy mixture and season with salt and pepper. Serve the avocado hummus with basil.

Tip: : In a well-sealed jar, the hummus can be kept in the refrigerator for about 4 days.



#### **CHLORELLA**

Chlorella helps your body to detox and naturally contains high amounts of vegan protein (46%), vitamin B12, iron and folate



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