

Mediterranean Sardine Hummus with Garlic Anchovy Pita Chips

Serves: 4

Pita Chips

- 4 tbsp unsalted butter
- 1 tbsp [Crown Prince Natural Anchovy Paste](#)
- 8 large garlic cloves, minced
- ½ cup parsley leaves, minced
- 2 tbsp extra virgin olive oil
- black pepper, to taste
- 4 whole wheat pitas, cut into triangles

Preheat oven to 375°F.

In a small saucepan, melt butter over medium low heat. Add anchovy paste and stir to combine well. Add garlic and stir occasionally until garlic is fragrant. Add parsley, olive oil and black pepper. Stir to combine. Transfer to a large mixing bowl and allow to cool slightly. In small batches, add pitas and toss gently to coat. Place pitas onto a parchment paper lined baking sheet. Place the baking sheet in the oven and bake for at least 15 minutes, or until pitas are crisp and golden brown.



Ingredients

- 1 can [Crown Prince Natural Mediterranean Style Brisling Sardines](#)
- 10 oz. package traditional hummus
- ½ cup Kalamata olives
- 1 tbsp extra virgin olive oil

Directions

Place entire contents of brisling sardines can in a food processor and process until smooth. Add hummus and process until well combined. Transfer to serving bowl. Garnish with Kalamata olives and olive oil.

Serve with pita chips and fresh vegetables such as celery, cucumber, sweet peppers or carrots.