

From Snack to Star: The Loaded Hummus I Can't Stop Making

Let me show you exactly how I make it and why it's become my signature appetizer.



TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

Base:

2 cups hummus (store-bought or homemade)

Toppings:

1½ cups cherry tomatoes, halved or quartered

¾ cup sliced cucumbers (about 4 mini cucumbers)

¼ cup kalamata olives, pitted and chopped (optional)

1 small red onion or shallot, thinly sliced (about ¼ cup)

2-3 pepperoncini peppers, thinly sliced

1 clove garlic, minced

½ teaspoon dried oregano

Salt and pepper, to taste

¼ cup olive oil

1-2 tablespoons finely chopped fresh herbs (parsley, mint, chives)

Sumac or paprika, for sprinkling

Optional Additions:

Toasted pine nuts

Lemon slices or wedges for serving

DIRECTIONS

- 1.** Prep the Veggies: I start by halving the cherry tomatoes and slicing the cucumbers into thin rounds. I thinly slice a small red onion or shallot, then mince a clove of garlic. If I'm using olives, I chop them roughly and toss them in with everything else.
- 2.** In a medium bowl, I combine the chopped veggies with oregano, olive oil, a generous pinch of salt and pepper, and the fresh herbs. I give it all a gentle toss so it's well mixed and glossy.
- 3.** Spread the Hummus: Next, I grab a shallow serving bowl or a rimmed platter and spread the hummus out evenly with the back of a spoon. I don't aim for perfection - a few swoops and swirls give it a nice rustic look.
- 4.** Load It Up: I spoon the veggie mixture right on top of the hummus, making sure to cover it evenly but still let some of the hummus peek through. It's all about that balance of texture and color.
- 5.** Add Garnishes: This is where the dish comes alive visually. I sprinkle on a pinch of sumac (or paprika if I'm out), scatter a few toasted pine nuts for crunch, and finish with a handful of fresh herbs for brightness. If I'm serving guests, I always include lemon wedges on the side so people can squeeze on some citrus if they want an extra kick.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/from-snack-to-star-the-loaded-hummus-i-cant-stop-making/>