



# Hummus & Zabady Fatta

Egypt | Easy | 30 minutes | 4 servings | Side Dish



*This dish is best served at room temperature and pairs well with chicken, beef or turkey. It is especially delicious when served with chicken liver or chicken breasts.*

## Directions

- 1 Preheat oven to 180°C/350°F.
- 2 Drizzle the pita bread with olive oil and sprinkle dried herbs. Spread on baking sheet and toast in the oven for about 15 mins, until it is brown and crispy. Layer it on your serving plate.
- 3 Mix all hummus ingredients together. If the paste is too thick, make it lighter with tahini, milk or water. The consistency should be very creamy and easily spread on bread. Season with salt and pepper to taste. Layer the hummus over the bread.
- 4 Mix all yogurt ingredients together and stir until it is smooth with no lumps. Spread the yogurt on the hummus carefully so they do not mix.
- 5 Sprinkle with pine nuts and drizzle with olive oil. Let the dish rest for 30 minutes before serving so the flavours incorporate and the bread becomes moist.



## Ingredients

### Pitas:

pita bread *2 large pieces*  
(cut into small squares)  
olive oil  
dried herbs  
(such as mint and/or thyme)

### Hummus:

hummus paste *1 cup*  
regular hummus *1 cup*  
lime juice *2 tablespoons*  
cumin *1 tablespoon*  
chili *1 teaspoon*  
pepper and salt *1 teaspoon*

### Yogurt:

yogurt *3 cups*  
lime juice *4 tablespoons*  
garlic *4 tablespoons*  
chili powder *1 tablespoon*  
salt and pepper

### Toppings:

toasted pine nuts *1/3 cup*  
olive oil