Green Hummus

Serves 6-8, makes about 1 ¾ cup

**Ingredients**
- 16 oz shelled edamame beans, fresh or frozen
- 1/3 cup packed cilantro, stems and leaves
- 3 tablespoons white miso
- 6 tablespoons tahini
- 5 cloves garlic
- 1 tablespoon ground cumin
- 6 tablespoons lime or lemon juice
- 6 tablespoons olive oil
- 3-9 tablespoons water, more as needed
- Salt to taste

**Instructions**
- Bring a large pot of water to a boil.
- Cook the edamame in the water for 5 minutes. Immediately drain and set aside.
- Combine the edamame with cilantro, miso, tahini, garlic, cumin, and juice, and blend until smooth either in a blender or food processor.
- Drizzle in the olive oil and water with the motor running to reach your desired consistency. Season to taste with salt.