

roasted red pepper hummus

Ingredients

3/4 cup jarred roasted red peppers
1 can of chickpeas, drained
1/4 cup lemon juice
1/4 cup tahini
1 small garlic clove
2 Tbsp olive oil
1/2 tsp roasted cumin
Salt to taste

Instructions

1. In a food processor, combine tahini and lemon juice. Process for one minute until whipped.
2. Add olive oil, garlic, cumin, salt, roasted red peppers and chickpeas. Process for 1-2 minutes until smooth.
3. Enjoy with veggies or crackers.

Expert tip: You can store this hummus for up to one week in the fridge.

