

RECIPE | PEPPERS



ROASTED PEPPER HUMMUS BOARD



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Recipe created by *Hanan Ghadban*



INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, divided
- 2** cloves garlic, crushed
- 1** lemon, juiced
- 1** 19oz can chickpeas, drained & rinsed
- 2 tbsp** tahini
- 2 tbsp** plain yogurt
- 1 tbsp** olive oil
- Salt to taste
- Naan toasts, for serving

DIRECTIONS

- 1** Boil chickpeas for 15-20 minutes until tender. Drain and set aside until cooled.
- 2** Reserve 6 peppers for garnish. Cut remaining peppers in half and remove seeds, ribs, and stems. Drizzle all with olive and roast all on the middle rack at 400° F for 25-30 minutes. Set aside until cooled.
- 3** In a food processor, add chickpeas, tahini, lemon juice, salt, garlic, olive oil, and yogurt and blend until combined. Add in the halved roasted peppers and continue mixing until smooth.
- 4** Spread out onto a board and garnish with toppings of your choice.
- 5** Serve with remaining roasted peppers and pita bread.

Pro Tip: Serve with your favorite toppings such as cherry tomatoes, cucumber, feta cheese, radish, mint, parsley, and smoked paprika.



45 min

15 min | **30 min**
PREP. | COOKING



4



easy