

ROASTED PEPPER HUMMUS

Recipe created by Caeli-Rose White



35 min

15 min PREP.

20 min COOKING



8



easy

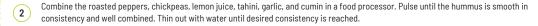
1 lb Pure Flavor® Aurora Bites Mini Sweet Peppers, roasted & chopped

1 can of chickpeas, drained

1/4 cup of fresh lemon juice

1/4 cup of tahini

Preheat your oven to 400° F, lay the whole peppers out on a sheet pan, lightly drizzle with olive oil, and season generously with salt. Roast the bell peppers until charred on each side, about 20 minutes, being sure to turn them halfway through. You'll know they are done when the skins look charred, and the peppers look soft and slightly collapsed. When the peppers are roasted, the stems should easily pull out, but if not, feel free to cut them off.



1-3 cloves of garlic

2-3 tbsp water 1/2 tsp of cumin

Salt, to taste

3 Spoon hummus into a serving bowl, add salt to taste. Serve with halved mini peppers, pita bread, or tortilla chips.