



RECIPE | PEPPERS

ROASTED PEPPER HUMMUS



35 min

15 min
PREP.

20 min
COOKING



8



easy

INGREDIENTS

Recipe created by *Caeli-Rose White*

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

1 can of chickpeas, drained

¼ cup of fresh lemon juice

¼ cup of tahini

1-3 cloves of garlic

2-3 tbsp water

½ tsp of cumin

Salt, to taste



DIRECTIONS

- 1 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.
- 2 Combine the roasted peppers, chickpeas, lemon juice, tahini, garlic, and cumin in a food processor. Pulse until the hummus is smooth in consistency and well combined. Thin out with water until desired consistency is reached.
- 3 Spoon hummus into a serving bowl, add salt to taste. Serve with halved mini peppers, pita bread, or tortilla chips.

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