



ROASTED RED PEPPER HUMMUS

INGREDIENTS:

- 6 cups garbanzo beans, drained
- 2-3 roasted red peppers, drained
(Buy a jar or can of them, no need to roast them yourself)
- 3 cloves garlic
- 1 ½ t salt
- 1/4 cup lemon juice
- 3 T tahini
- 1/2 cup olive oil

Chop all garlic first in food processor.
Scrape garlic down and blend with lemon juice.
Add beans, salt, tahini and peppers.
Blend until almost completely smooth.
With food processor on low, drizzle in olive oil.
Blend for a minute or 2 longer until smooth.

SERVE WITH:

CARROTS | CELERY | CHIPS
Or whatever is your favorite!
This is also great as a spread in wraps.

Recipe courtesy of,
Center Café Chef, Teresa McKenna

