

## ROASTED RED PEPPER HUMMUS

### INGREDIENTS

3 large red bell peppers  
1 pound dried chick peas (aka garbanzo beans), soaked for 8 hours and drained  
1/2 cup tahini  
2 cloves garlic, minced  
juice of 1 lemon  
1 to 2 tablespoons olive oil  
1/2 teaspoon smoked paprika  
1/4 teaspoon kosher salt  
toasted pine nuts, for garnish (optional)  
red pepper flakes, for garnish (optional)  
fresh cilantro/coriander leaves, for garnish (optional)

### INSTRUCTIONS

Preheat your oven to 425F. Cut your peppers in half, removing the pith and seeds, and place skin side up on a roasting tray. Bake for 20-25 minutes, until nice and charred. Allow the peppers to become cool enough to handle, then simply peel away the skin and roughly chop the peppers so that they will all fit in your food processor.

Add the chopped roasted red peppers, chick peas, tahini, minced garlic, lemon juice, 1 tablespoon of olive oil, paprika, and salt to your food processor and blend until smooth. Taste and adjust seasonings as necessary. Serve and garnish as desired.

This hummus keeps well in an airtight container in your refrigerator for up to 7 days.