



# Noreen's Kitchen

## Roasted Red Pepper Hummus

### **Ingredients**

2, 15-ounce cans garbanzo beans, drained	1 teaspoon cumin
¼ cup Tahini sesame paste	1 teaspoon smoked paprika
¼ cup lemon juice	1 teaspoon onion powder
¼ cup olive oil	1 teaspoon salt
4 cloves garlic, minced	1 teaspoon pepper
4 roasted red peppers from a jar	

### **Step by Step Instructions**

Place garbanzo beans in the bowl of a food processor fitted with the sharp cutting blade. Process to grind somewhat smooth.

Using a rubber spatula, scrape down blended garbanzo beans.

Add in tahini, lemon juice, olive oil, garlic, peppers and spices. Blend until very smooth.

Taste for seasoning. Add in more salt or heat in the form of the smoked paprika or a dash of Cayenne if desired.

Transfer to a serving dish. Serve with soft pita or pita chips, as well as fresh or roasted veggies as part of a Mezze platter.

Store leftovers in an airtight container. To retain freshness and prevent the surface drying out, drizzle a bit of olive oil over the top. You can stir that in when you open it to enjoy.

**COOKS NOTE:** If you don't have tahini paste, can't find it or don't want to make the extra purchase you can sub out unsweetened natural peanut butter, almond butter or sunbutter instead. Hummus is a great dip or spread to have on hand. Use it in sandwiches or wraps or just as a great snack with fresh veggies such as bell peppers, carrots, or cucumber slices. Pair this with some traditional or spicy Tzatziki sauce with roasted or marinated veggies for a delicious grazing platter with a Mediterranean twist.