

Roasted Red Pepper, Sun-Dried Tomato Hummus



Prep Time: 10 minutes

Cook Time: 0 minutes

Ingredients:

2 medium zucchini-peeled and cubed
4 oz. roasted red peppers
¼ cup sun-dried tomatoes
½ lemon-juiced
¼ cup creamy roasted tahini with sea salt
3 large cloves garlic-minced
1 tbs. olive
1 tsp. cumin
1 tsp. sea salt

Directions:

1. In a food processor, combine zucchini, roasted red peppers, sun-dried tomatoes, lemon juice, tahini, garlic, remaining 1 tbs. olive oil, cumin, and sea salt. Pulse until smooth and creamy.
2. Refrigerate at least one hour prior to serving

Nutrition Facts

Makes 10 ¼ cup servings

Amount per serving:

Calories: 63

Protein: 2 g

Carbs: 4 net g

Fat: 5 g