

FROM THE KITCHEN OF LYNN SALMON-EASTER

# Roasted Red Pepper Hummus

## INGREDIENTS

- 2 cans garbanzo beans – drain + reserve 1/4 cup liquid
- 7 oz. roasted red peppers – drain
- 3 Tablespoons tahini
- 1 Tablespoon olive oil
- 6 Tablespoons fresh lemon juice
- 1 teaspoon curry powder
- 1/2 teaspoon ground cumin
- 1 1/4 teaspoon salt
- 1/2 teaspoon ground black pepper

## METHOD

1. Place all ingredients in a food processor
2. Blend for 2 minutes
3. Add garbanzo bean liquid a bit at a time until you reach desired thickness + consistency. Serve with veggies & pita chips.



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