



# Recipe

## Roasted red pepper hummus

~ kitchen ~

Recipe serves - 4 people

Ingredients	Amount
Red bell peppers	2 peppers
Cooked chickpeas	3 cups
Tahini paste	1/4 cup
Extra virgin olive oil	4 tablespoons
Lemon juice	2 tablespoons
Crushed garlic	2 cloves (small)
Smoked paprika	3/4 teaspoon
Turmeric	1 teaspoon
Pink salt	1/2 teaspoon
Cayenne pepper (optional)	1/2 teaspoon



### Instructions:

1. Soak the chickpeas in warm water for 30 min. Drain and remove the skin. Meanwhile chop and remove the seeds from the peppers. Add to a tray and drizzle some olive oil and a 1/4 teaspoon salt and pepper. Roast in the oven for 30 min or until very soft.
2. Add the drained and peeled chickpeas into a food processor and add the tahini and roasted peppers. Blend until smooth.
3. Add all of the other ingredients except the oil and blend in the food processor while passing the olive oil at the same time. Add 2 tablespoons of water if you want it to be looser.
4. Taste and season with extra garlic, lemon juice or salt according to taste. Serve with a drizzle of olive oil on top and pita bread on the side.