

Red Pepper Hummus with Pita Triangles and Black Olives

1 red pepper
1 can (19oz/540 ml) cooked chick peas
2 tbsp extra virgin olive oil
1 tsp lightly packed mint leaves
1 tbsp lemon juice
2 cloves garlic, minced
½ tsp cumin
½ tsp each of salt and pepper
3 pitas
black olives

Preheat oven to 375F. Place red pepper on a lightly oiled baking pan and place in oven. Roast, turning occasionally, for 30-40 minutes or until softened and browned in places. Remove from the oven and cover tightly. Cool to room temperature. Peel away skin and discard. Cut pepper in half and remove white membranes, seeds and stem. Discard.

Drain and rinse chick peas. Place in a blender with red pepper, olive oil, mint leaves, lemon juice, garlic, cumin, salt and pepper. Blend until smooth. Taste and adjust seasoning if necessary. (Can be made ahead to this point, covered and refrigerated for up to 1 day. Taste and adjust seasoning before serving).

Toast pitas and cut into small triangles. Serve hummus in a small bowl surrounded by pita triangles with olives on the side. Makes 6 servings.