

Roasted Pepper Hummus

2 roasted sweet red peppers, peeled, seeded and chopped
19 oz-can chickpeas, drained and rinsed
¼ cup tahini or peanut butter
¼ cup lemon juice
2 Tbsp olive oil
2 Tbsp water
1 clove garlic, minced
1 tsp ground cumin
¼ tsp salt

In food processor, combine roasted red peppers, chickpeas, tahini, lemon juice, oil, water, garlic, cumin and salt; process with short pulses, scraping down sides occasionally, until smooth. Transfer to bowl: chill for at least 30 minutes to blend flavors. Serve with toasted pita triangles.