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Pretty Pepper Hummus Recipe

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PRETTY PEPPER HUMMUS RECIPE

Ingredients

- 1 can chickpeas, rinsed and drained
- 1/3 cup Tahini
- 1 teaspoon (tsp-more to taste) Cherchies® Garlic Seasoning
- 1 clove garlic
- 1/2 cup Cherchies® Pretty Peppers or Cherchies® Pretty Hot Peppers
- 2 Tablespoons (Tbsp) olive oil
- 1 teaspoon (tsp) lemon juice
- 1/3 cup water
- 1 Tablespoon (Tbsp) chopped parsley (optional for garnish)
- 1 additional Tablespoon (Tbsp) Cherchies® Pretty Peppers ((optional for garnish))

Preparation

1. Add all the ingredients, except the Pretty Peppers to a food processor or blender and mix until the hummus is smooth. Next add the Pretty Peppers to the food processor and pulse a couple of times in order to obtain small bits. If you like your hummus without bits, run the food processor or blender for a couple of minutes until hummus is completely smooth.
2. Drizzle with a teaspoon of olive oil and garnish with some Pretty Peppers and chopped parsley. Serve with vegetables, crackers, or crostini, or spread on sandwiches in lieu of mayonnaise. Enjoy!



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