

# Roasted Red Pepper Hummus



I always keep a big container of this in the refrigerator for when I just need a "nibble" of something

Makes about 8 servings

2 red bell peppers, cored, seeded

1 ~ 16oz can garbanzo beans, do not drain

4 garlic cloves

2T tahini

2T kalamata olive brine

1 large lemon, juiced and zested

2T olive oil

Preheat oven to 450. Cover baking sheet with foil and spray with non~stick cooking spray. Flatten red peppers and lay, skin up, on baking sheet. Place directly under oven heating element and roast until skins are charred black ~ approximately 20 minutes. Remove from oven and, using tongs, place red peppers in a large zip~lock bag. Seal bag and allow peppers to steam 15 minutes. After 15 minutes the skins should easily peel off of the peppers.

Place garbanzo beans, juice and garlic cloves in saucepan. Bring to a boil, reduce heat and simmer until almost dry. Remove from heat and allow to cool.

Place cooled garbanzo beans and cooked garlic, roasted red peppers, tahini, olive brine and lemon juice and zest in bowl of food processor fitted with a steel blade. Process until fairly smooth. Add olive oil and process until almost smooth.

Place in container with tight fitting lid and refrigerate up to 2 weeks.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

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