



RED PEPPER HUMMUS

Red Pepper Hummus:

- 1 can of chickpeas
- 2 ready roasted red peppers from a jar
- 1 clove garlic, finely chopped
- 3 tablespoons tahini
- 1/2 teaspoon cumin
- 1/2 teaspoon smoked paprika (optional)
- 1 lemon, juiced
- Salt and freshly ground pepper
- 4 tablespoon olive oil
- Toasted pita triangle to serve

Pour the chickpeas and the liquid from the can into a small saucepan and bring it up to the simmer. When warm, drain the chickpeas and reserve the liquid. Add the chickpeas to a blender or food processor. Next add the peppers, garlic, tahini, spices, half the olive oil and blend well.

Add seasoning and lemon juice to taste. Spoon into a bowl and drizzle with olive oil. Sprinkle with a little extra paprika.

Serve with toasted pita triangles

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