

Spiced Sweet Roasted Red Pepper Hummus

- 1 (15 ounce) can garbanzo beans
- 1 (4 ounce) jar roasted red peppers
- 3 T. lemon juice
- 1 1/2 T. Tahini paste
- 1 clove garlic, minced
- 1/2 tsp ground cumin
- 1/2 tsp cayenne pepper
- 1/4 tsp salt
- 1 T. chopped fresh parsley

In a food processor, puree the garbanzo beans, red peppers, lemon juice, tahini paste, garlic, cumin, cayenne, and salt. (if no food processor, an immersion blender will work). Process, using long pulses, until the mixture is fairly smooth and slightly fluffy. Make sure to scrape the sides of the food processor. Transfer to a bowl and refrigerate for at least 1 hour. (Hummus can be made up to 3 days ahead and refrigerated.)

Bring to room temperature before serving. Sprinkle with chopped parsley before serving. Serve with cut up pita bread or pita chips.