

Smoky Chipotle Hummus



Rated: ★★★★★

Submitted By: SAVVYHOSTESS

Photo By: n0mn0m

Prep Time: 15
Minutes

Ready In: 15
Minutes

Servings: 20

"Wonderful for entertaining, this high volume hummus recipe is made with chipotle pepper, roasted red peppers, and sun dried tomatoes. The Middle-Eastern-inspired dip is a beautiful color and has a smoky, bright flavor. Serve with pita chips and fresh vegetables."

INGREDIENTS:

2 (15.5 ounce) cans garbanzo beans, drained	1 1/2 teaspoons cumin
1/2 cup water	1 (7 ounce) jar roasted red bell peppers, drained
1/4 cup tahini (sesame seed paste)	6 oil-packed sun-dried tomatoes, drained
1/4 cup fresh lemon juice	1/2 cup chopped cilantro
2 tablespoons olive oil	1/2 teaspoon salt
1 canned chipotle pepper in adobo sauce	ground black pepper to taste
2 cloves garlic	

DIRECTIONS:

1. Place the garbanzo beans, water, tahini, lemon juice, olive oil, chipotle pepper, garlic, and cumin in the bowl of a food processor; blend until smooth. Add the red peppers, sun-dried tomatoes, cilantro, salt, and pepper. Pulse the mixture until the ingredients are coarsely chopped into the hummus base. Transfer to a serving bowl, cover, and chill until ready to serve.