

# Red Pepper & Garlic Hummus

## Serves

12 servings

## Ingredients

- 1 (14 oz) can Garbanzo Beans, drained, liquid reserved
- 2 tbs of Tahini
- 1 fresh lemon, juiced
- 2 cloves garlic, minced
- $\frac{3}{4}$  tsp salt
- $\frac{1}{2}$  cup roasted red peppers in a jar

## Preparation Instructions

Place the garbanzo beans, tahini, lemon juice, garlic, salt, and roasted red peppers in a food processor. Pulse until the mixture is smooth. You can add some cayenne pepper if you would like it to be spicy. Also less lemon juice if needed. Cover and keep in the refrigerator until ready to use. Serve with some Lundberg Farms Chips. My favorite is the Mendocino Tomato and Herb as well as Shasta Chipotle Lime.