

Rpasted Red Pepper Hammous

Written by Archana's Kitchen

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Ingredients

2 tsp Extra Virgin Olive Oil
2 nos Red Peppers finely chopped
1 cup cooked chickpeas
2 cloves garlic finely chopped
1/4 tea cup Tahini Sauce
1 tsp cumin powder
1/2 tsp Chilli powder
Salt to taste
3 tbsp freshly chopped parsley
Juice from 2 tomatoes
1/4 teacup of Olive Oil to be added to ground chickpeas.

Method:

Roast chopped Red peppers and add to heated in 2 tsp of olive oil. Add pinch of salt - add the cumin and chilli powder and add these to the grinder blender, and add the cooked chickpeas and grind. As you grind, add the 1/4 tea cup of Olive Oil and grind to a smooth paste, and take out in a serving bowl.

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