

## 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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