



## **Roasted Red Pepper Hummus**

*Eye-catching appetizer filled with energizing, sweet pepper flavor*

3 cups Great Northern Beans, soaked; cooked soft

1 clove garlic, minced

1/4 cup (each) tahini; lemon juice; olive oil

1/2 teaspoon salt

1/4 teaspoon paprika or smoked paprika

1/3 cup chopped roasted red peppers

1/8 teaspoon ground red pepper or as desired

**Toppings:** 2 Tablespoons olive oil; chopped black olives; chopped roasted red pepper; several large-leaf parsley sprigs; 1 to 2 Tablespoons pine nuts, toasted

**Process Beans:** In a blender or food processor, combine 3 cups soft cooked beans, garlic, tahini, lemon juice, olive oil, salt, and paprika. Cover; blend or process until very smooth, scrape sides down.

**Prepare Hummus:** Add roasted red peppers and ground red pepper if desired. Blend into hummus until smooth. Spoon hummus into serving plate or bowl; garnish the top with drizzles of olive oil; black olives slices, roasted red pepper pieces, parsley sprigs, and pine nuts. Yield: about 12 servings

**Cook's Note:** Having white bean hummus at a restaurant, we discovered that those white beans will produce a beautiful creamy hummus. We were excited to share our discovery with you. I prepared the beans in an Instant Pot, which makes cooking beans easy. Also, I used roasted red peppers from a jar, but you could roast red peppers on the stove or in the oven if desired.

**To Cook Beans:** Follow directions on package; soak overnight or quick soak; cook beans in Instant Pot following directions with appliance or in large pot with hot water until tender, about 1-1/2 to 2 hours.

**About the Recipe:** Roasted red peppers flavor the hummus with a rich sweet pepper taste and can be served with pita chips, golden spice triangle crackers, or vegetables dippers.