



## red pepper hummus with spiced pita chips

This delicious dip is our go-to quick and easy snack for the dreaded unexpected "drop-by". A few pulses in the food processor and you've got a creamy, garlicky, lemony blend of chickpeas, roasted red peppers, olive oil and spices. Paired with addictive baked pita chips – wedges seasoned with cumin and salt – it's no wonder they come a-knockin' at all hours.

**SERVES: 8-10**



**julie albert & lisa gnat**



## ingredients

### Pita Chips

- 3 tbsp olive oil
- ½ tsp ground cumin
- ¼ tsp kosher salt
- 5 (6-inch) white pita pockets

### Red Pepper Hummus

- 2 cups canned chickpeas, rinsed and drained
- 1 cup jarred roasted red peppers, rinsed and drained
- 6 tbsp olive oil
- ¼ cup fresh lemon juice
- 1 tbsp chopped fresh flat-leaf parsley
- 1 small garlic clove, minced
- ½ tsp kosher salt
- ½ tsp ground cumin
- ¼ tsp freshly ground black pepper
- 1/8 tsp cayenne pepper

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## directions

- 1.** For the pita chips, preheat oven to 350°F. Line a baking sheet with aluminum foil and coat with non-stick cooking spray. In a small bowl, combine olive oil, cumin and salt. Split each pita open into 2 halves and brush rough sides with olive oil mixture. Cut each circle into 8 triangles. Place in a single layer on prepared baking sheet, oiled side up. Bake 13-15 minutes, until golden brown. Remove from oven and cool. Once completely cooled, these chips can be stored in an airtight container for up to 4 days.
- 2.** For the hummus, in a food processor or blender, combine chickpeas, red peppers, olive oil, lemon juice, parsley, garlic, salt, cumin, black pepper and cayenne. Process until smooth. Cover and refrigerate until ready to serve with pita chips.

*“The chickpea is neither a chick nor a pea. Discuss.”*

– LINDA RICHMAN, 'SATURDAY NIGHT LIVE'

