**SWEET PEPPER HUMMUS**

Yields 4-6 servings  
Prep Time: 10 minutes

- ½ cup Sweet Peppers  
- 2 clove garlic, minced  
- 1 (15 ounce) can garbanzo beans, drained  
- 1/3 cup lemon juice  
- 1/3 cup tahini  
- Salt and Pepper to taste

1. In an electric food processor, combine garlic, garbanzo beans, tahini, and lemon juice. Process until the mixture is smooth.

2. Add sweet peppers; process until the peppers are finely chopped. Season with salt and pepper.

3. Transfer hummus to small bowl, cover and chill until you are ready to serve.

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