

## *Yellow Bell Pepper and Basil Hummus*

*This golden hummus recipe will bring a bright and tasty dish to your menu. Serve it as a dip or use it as a spread.*

### *Ingredients*

*4 fifteen-ounce cans garbanzo beans, drained  
½ cup reserved liquid from garbanzo beans + more if needed  
2 yellow roasted bell peppers, peeled, seeded, and chopped (about ½ cup)  
½ cup fresh basil chopped + additional for garnish  
2 cloves garlic  
1 jalapeno, seeded and chopped (about 2 tablespoons)  
2 tablespoons fresh lemon juice  
3 tablespoons well-stirred tahini  
1 teaspoon salt  
2 tablespoons Extra Virgin Olive Oil*

### *Preparation*

*In a food processor, pulse garlic, jalapeno and basil until finely minced. Add yellow bell peppers and pulse. Add garbanzo beans, tahini, lemon juice, olive oil and salt and blend until combined. Pour reserved liquid slowly from top of food processor while mixing if needed and blend until smooth. Scrape down sides and make sure the hummus is mixed well. Spread as much hummus on a dish as desired and garnish with additional basil.*

*\*Hummus may be made one day ahead. Garnish with toppings before serving.*