

VEGAN BUFFALO HUMMUS

Serves: 4-6 | Prep Time: 15 minutes | Cook Time: 12 minutes

1. First you will roast your bell pepper and garlic. Preheat an oven to 425°F and line a sheet pan with foil. Place the chopped bell pepper and garlic (with skins still on) on the pan. Roast for about 12 minutes until the bell pepper edges are beginning to brown.

2. Meanwhile, add all of the remaining ingredients to a food processor. Start with just 4 tablespoons of the hot sauce. 4 tablespoons will give that nice spicy buffalo flavor and kick. Wait until after you've added the peppers and garlic to decide to add more. Blend for a couple of minutes until smooth, scraping the sides as necessary.

3. Add the cooked bell peppers and garlic (with skins removed and roughly chopped) to the hummus and blend again for several minutes. You really want to let this run until it gets super smooth and creamy. Taste, and add any more hot sauce if desired.

4. Transfer to a bowl and drizzle more hot sauce on top and stir in, if desired. It will make it more spicy, so only do this if you want it extra spicy. For garnish, add freshly chopped green onions for an extra kick.

INGREDIENTS

- 1/2 cup chopped red bell pepper
- 4 large garlic cloves with skin still on
- 2, 15 oz cans of great Northern beans, drained and rinsed
- 2 tablespoons tahini
- 4 tablespoons hot sauce
- 2 tablespoon fresh lemon juice
- 2 tablespoons hot water
- 1 tablespoon paprika
- 2 teaspoon fine sea salt

