**ingredients**

* 2 whole red bell peppers
* 1 (15-ounce) can chickpeas
* 1/4 cup fresh lemon juice, about 1 large lemon
* 1/4 cup tahini
* 1 small garlic clove, minced
* 2 tablespoons extra virgin olive oil, plus more for serving
* 1/2 teaspoon ground cumin
* Pinch cayenne pepper (optional)
* Salt to taste

**DIRECTIONS**

**ROAST PEPPERS**

(original instructions recommended broiling – roast peppers however you’re comfortable)

* Roast peppers over open flame on gas range stove until charred.
* Peel away charred pepper skin and discard
* Roughly chop peppers, saving some for garnish

**MAKE HUMMUS**

* In the bowl of a food processor, combine the tahini and lemon juice and process for 1 minute, scrape the sides and bottom of the bowl then process for 30 seconds more. This extra time helps “whip” or “cream” the tahini, making the hummus smooth and creamy.
* Add the olive oil, minced garlic, cumin, and a 1/2 teaspoon of salt to the whipped tahini and lemon juice. Process for 30 seconds, scrape the sides and bottom of the bowl then process another 30 seconds or until well blended.
* Open, drain, and rinse the chickpeas. Add half of the chickpeas to the food processor and process for 1 minute. Scrape sides and bottom of the bowl, then add remaining chickpeas and process until thick and quite smooth; 1 to 2 minutes.
* Add the roasted peppers and continue to process for 1 to 2 minutes or until smooth. If the hummus is too thick or still has tiny bits of chickpea, with the food processor turned on, slowly add 1 to 3 tablespoons of water until you are happy with the consistency.
* Taste for salt and adjust as needed. Finely chop the reserved peppers. Spoon hummus into a bowl, make a small well in the middle and add the chopped peppers. Store homemade hummus in an airtight container and refrigerate up to one week.