

# Hot Pepper Hummus

## INGREDIENTS:

2 medium zucchini, peeled and quartered  
¾ cup Tahini  
¼ cup extra virgin olive oil  
½ cup fresh squeezed lemon juice  
2 medium/large cloves of minced garlic  
½ T ground cumin  
2 tsp. Sea salt

## PROCESS:

Peel and chop zucchini and place in food processor  
Add in tahini, olive oil, fresh lemon juice, and blend  
Add garlic, cumin, and salt, and blend thoroughly

## FOR THE GARNISH:

1 T extra virgin olive oil  
¼ cup finely chopped red pepper  
¼ cup finely chopped green pepper  
¼ tsp. Red pepper flakes  
Salt and pepper to taste  
2 T pine nuts

Saute chopped peppers and red pepper flakes in olive oil until tender.  
Lightly toast pine nuts.

Garnish hummus with the spicy peppers and pine nuts. Eat as is, or mix the topping into the hummus.

## ENJOY!

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