



ROASTED RED PEPPER & WALNUT SPREAD

Makes 1 cup or more

Ingredients

2 to 3 whole roasted peppers (from jar or roasted yourself)
2/3 cup bread crumbs (see below to make your own)
1 cup walnuts, toasted
4 large garlic cloves
1/2 teaspoon salt
1 tablespoon fresh lemon juice
2 teaspoons clover agave nectar
1 teaspoon ground cumin
1/2 teaspoon red pepper flakes (or more for added spice)

Directions

In a blender or food processor, combine the peppers and all the remaining ingredients. Taste, and add more spice or salt as necessary.

Serving suggestions and variations

- Garnish with toasted pine nuts
- To toast walnuts, just place them on a toaster oven tray and toast for 5 minutes; watch closely or they will burn
- Serve with pita triangles, fresh bread, crackers, chips, carrots, mushrooms, cucumber, etc.