



RED PEPPER HUMMUS

- 2 cans (15 oz. each) chickpeas, drained and rinsed
- ½ cup roasted red peppers (jarred in water or oil both work)
- 1 pkg. **Cheesy Buffalo Chicken Dip & Cheeseball Mix**
- 3 Tbsp. lemon juice
- 2 tsp. **Sunset Seasoned Salt**
- ¼ cup olive oil

In a food processor, combine the chickpeas, red peppers, lemon juice and seasoning. Pulse a few times to chop up the chickpeas. With the motor running, pour in the olive oil and process until a smooth paste forms. Transfer to a serving bowl and serve with pita chips and veggies.



- **Cheesy Buffalo Chicken Dip & Cheeseball Mix**
- **Sunset Seasoned Salt**