



Smoky Italian Hummus

Capture that grilled tomato flavor with a fun party dip

2 large Roma tomatoes, sliced into quarters, seeded

Olive oil spray as needed

3 (15 oz.) cans Cannellini beans, drained, rinsed

1 clove garlic, minced

1/4 cup (each) almond butter; fresh lemon juice

2 Tablespoons olive oil

1/2 teaspoon salt

1/4 teaspoon smoked paprika

1/2 teaspoon Italian seasoning

1/8 teaspoon ground red pepper, optional

Topping:

1 to 2 Tablespoons red bell pepper relish

1/2 Tablespoon coarse chopped smoked almonds

Fresh small basil leaves as desired

Serve with: Flat Bread with Rosemary (Le Lingue di Luocera al Rosemarino')

Grill or Broil Tomatoes: Line a small baking sheet with foil, spray lightly with olive oil, place seeded tomato quarters skin side down in pan; spray tomatoes lightly with oil. Broil or grill tomatoes until beginning to brown. Remove from broiler. When cool enough to handle, remove the tomato skin from the tomatoes. Set tomatoes aside.

Prepare the Hummus: In a blender or food processor, combine beans, garlic, almond butter, lemon juice, olive oil, salt, paprika, Italian seasoning, and any red pepper if desired. Blend or process until smooth, scrape sides down.

Coarse chop broiled tomatoes; place 1/4 cup tomato pieces into hummus; process to combine.

Prepare the Topping: In a small bowl, stir remaining tomato pieces with pepper relish. Drizzle over hummus; swirl into and on top of hummus; place in the refrigerator until serving; sprinkle with smoked almonds; garnish with fresh torn basil leaves. Serve with cracker flatbread Serves: 10 to 12

About the Recipe: This hummus is inspired by global flavors combined with Italian American twists. Bright smoky tomatoes combine with sweet red pepper relish, which is swirled into the herb flavored ground beans. Do try to find the rosemary enhanced cracker flatbread, which is the perfect match for our snack packed party dip.