

## Red Pepper Pistachio Dip

### INGREDIENTS:

¼ cup pistachios, shelled and toasted (3 oz)  
¾ cup red peppers, roasted, peeled and chopped (2 oz)  
2 tablespoons bread crumbs  
1 ounce lemon or lime juice  
1 tablespoon honey  
1 tablespoon chipotle Tabasco  
½ teaspoon cumin, toasted  
½ teaspoon salt, Kosher  
Sprinkle of chopped pistachios



### PROCEDURE :

- Toast pistachios in 350° oven for 5 minutes. Cool to room temperature.
- Pulse pistachios in food processor for 30 seconds to chop nuts.
- Reserve a tablespoon for garnish.
- Add all other ingredients to bowl of food processor.
- Blend in food processor for 1 minute until smooth. Refrigerate for a few hours.
- Garnish with reserved chopped pistachios.
- Serve chilled in small bowl with veggies or chips.

### TO ROAST PEPPERS:

Lightly rub a few red peppers with oil. Broil or grill red peppers to char the skin. Place in a plastic Ziploc® bag or covered container for 30 minutes. Remove peels & seeds.