



Almond “Muhammara” Red Pepper Dip

If people knew about this Middle Eastern dip, it would be as popular as hummus! With a fruity and nutty flavor, use it as a dip or as a serving sauce for poultry and pork.

Ingredients

- 1 jar roasted red bell peppers (15 oz. jar), drained
- 3/4 cup **Blue Diamond Sriracha Snack Almonds**
- 3/4 cup whole wheat bread crumbs
- 1 jalapeno pepper, seeded
- 1 small onion, chopped
- 3 garlic cloves, minced
- 1 tbsp. dark brown sugar
- Zest of 1 lemon
- Juice of 1 lemon
- 1 tsp. ground cumin
- 1 tsp. smoked paprika (optional, but a very tasty addition)
- 2 tbsp. olive oil

Directions

1. In a food processor, add all ingredients except olive oil. Process until smooth, scraping down sides of container if necessary.
2. With the processor running, slowly drizzle olive oil through lid opening and blend until combined. Taste and adjust seasoning (add salt or lemon if needed).