

# Roasted Red Pepper and Pecan Spread

**TOTAL TIME:** 20 minutes

2 lg red bell peppers, roasted and peeled  
1 C pecans, toasted  
1/4 C breadcrumbs  
2 T pomegranate molasses  
2 T olive oil  
1 T lemon juice

1 t ground cumin  
1/2 t smoked paprika  
1/4 t cayenne pepper (optional)  
1/4 C brewed "Books" tea, cooled  
Salt and pepper to taste

## **ROAST THE RED PEPPERS:**

If not using jarred roasted peppers, roast the red bell peppers over an open flame or under a broiler until charred on all sides. Place in a bowl, cover with plastic wrap, and let steam for 10 minutes. Peel off the skins and remove the seeds.

## **BLEND THE INGREDIENTS:**

In a food processor, combine the roasted red peppers, toasted pecans, breadcrumbs, pomegranate molasses, olive oil, lemon juice, ground cumin, smoked paprika, cayenne pepper (if using), and brewed "Books" tea. Blend until smooth.

## **SEASON AND SERVE:**

Season with salt and pepper to taste. Transfer to a serving bowl.