

RED PEPPER CREAM SAUCE HUMMUS



This hummus utilizes our pre-made Red Pepper Cream Sauce, significantly reducing back-of-house labor and preparation time. Simply blend together chickpeas, tahini, lemon juice, and our Red Pepper Cream Sauce, and you have a delicious and ready-to-serve dip in minutes!





Ingredients:

- 6oz. Tavolini® Red Pepper Cream Sauce #428805
- 2 15oz. cans Chickpeas strained
- 1 tsp. Lemon Juice
- 2 Tsp. Tahini
- 1 tsp Chopped Garlic
- ½ tsp Smoked Paprika
- ½ tsp Kosher Salt
- 1 tsp Extra Virgin Olive Oil

Instructions:

1. Strain the Chickpeas (Reserve aquafaba)
2. In a blender add all ingredients and blend until smooth & creamy
3. You may have to add the reserve aquafaba from the chickpeas to help with consistency.

Product	Description	Code #	Pack Size
 Tavolini® Red Pepper Cream Sauce	Add a touch of creaminess and flavor with this rich and creamy sauce made with a blend of red peppers, tomatoes, cream, and spices. 	428805	4/4lb Pouches

LEGEND:  Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher



follow us @sandridgefood



SCAN TO VISIT OUR
GFS MICROSITE