



Muhammara Dip

Serving: 1

Veg

Ingredients

- Red bell peppers (roasted) - 1 katori
- Toasted Bread crumbs - 2 Tbsp.
- Walnuts (roasted) - 2 tsp
- Garlic - 1 clove
- lemon juice - 1tsp or to taste
- Cumin seeds - 1 tsp
- Chili flakes - Pinch
- Salt - to taste
- Olive oil - $\frac{1}{2}$ tsp

Preparation Method

- In a mixture blend together bell peppers, bread crumbs, walnuts, garlic, lemon juice, cumin, chili flakes, and salt to taste until the mixture is smooth and add oil add water if needed to make a paste.
- 2. Transfer the muhammara to a bowl and serve it at room temperature with the pita bread.