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## Pepper Chicken with Hummus

Gourmet | March 2007



fork user rating

**97%**<sup>0</sup> reviews  
would make  
it again

yield:

active time: total time:

**Makes 4 servings** 10 min 20 min

Advertising

### ingredients

- 1/3 cup olive oil
- 3/4 teaspoon salt
- 1/2 teaspoon ground cumin
- 1/2 teaspoon black pepper
- 1/4 teaspoon dried oregano, crumbled
- 1 1/2 pounds skinless boneless chicken breasts and/or thighs, cut into 2 1/2 -inch pieces
- 1 red bell pepper, cut lengthwise into 1/2-inch-wide strips
- 1 Italian frying or Cubanelle pepper, cut lengthwise into 1/2-inch-wide strips (i don't use)
- 1 medium red onion, cut lengthwise into 1/2-inch-wide strips
- 1 (8- to 10-ounce) container prepared hummus (preferably Sabra spicy or classic)
- Accompaniment: toasted pita bread

### preparation

Preheat broiler.

Line a large shallow baking pan with foil.

Stir together oil, salt, cumin, pepper, and oregano in a large bowl, then toss with chicken and vegetables. Arrange in baking pan without crowding and broil 4 to 6 inches from heat, stirring once, until chicken is just cooked through and vegetables are lightly charred, about 8 minutes. Divide hummus among plates and top with chicken and vegetables.