

Jalapeno Hummus with Honey

Ingredients

- 1 bag Stacy's® Toasted Cheddar Pita Chips
- 1 jalapeño, roasted with seeds removed
- 1 package Sabra® Classic Hummus
- 2 tbsp honey
- Dash of salt and pepper

How to make it

1. Remove seeds from the jalapeño and slice into vertical pieces.
2. Bake the jalapeño on broil in the oven, skin side up until the skin is black.
3. Be sure to check the jalapeño every few minutes (it should take about 10 minutes, but will be dependent on your oven).
4. While the jalapeño is finished roasting, combine that, the Sabra® Hummus, a dash of salt and pepper and the honey into your food processor.
5. Blend until smooth and combined. Serve with Stacy's® Toasted Cheddar Pita Chips.



PREP
TIME
5 min



COOK
TIME
10 min



TOTAL
TIME
-



SERVING
-

Made with



Stacy's® Toasted Cheddar Pita Chips