

# ROASTED RED PEPPER DIP

## INGREDIENTS

- 1 16oz. jar roasted red bell peppers
- 1/4 tsp. salt
- 1/4 cup extra virgin olive oil
- Fine sea salt - to taste
- Freshly cracked pepper - to taste
- Red pepper flakes (optional) - crushed
- Bakery bread or crostini for dipping
- 2 roasted garlic cloves



## PREPARATION

1. Drain the jarred roasted red peppers and remove seeds.
2. Purée the roasted red peppers and garlic cloves using a blender or an immersion blender. Once smooth, purée in the olive oil.
3. Top with a drizzle of olive oil, fine sea salt, fresh cracked black pepper, and crushed red pepper flakes.
4. Serve at room temperature. Dip your favorite IP dorados.

