



*Pine nuts and roasted red peppers are combined to make an interesting dip. The pine nuts have a slightly sweet and nutty flavor, and the roasted red peppers add a touch of sweet char to the flavor. This is a great dip to serve with deep-fried zucchini.*

## **Red Pepper Nut Dip**

### *Ingredients*

1 cup pine nuts, toasted  
3 red cubanelle peppers  
1 cup sour cream  
3/4 cup cream cheese, softened  
1 teaspoon Kosher salt  
1/2 teaspoon cayenne pepper  
2 tablespoons olive oil

### *Instructions*

Preheat your oven to 400°F and line a cookie sheet with silver foil. Roast the peppers for 15 minutes and then turn over to roast the bottom side. The peppers will be ready when the skin has blistered and turned dark. Remove them from the oven and cover them with a sheet of silver foil. Allow them to rest for 15 minutes covered. After they have rested, peel off the skin and remove as many seeds as possible.

While the peppers are roasting, add the pine nuts to a frying pan with the oil to toast. Keep an eye on them as they don't take long to brown. Use a spatula to toss them so they brown on all sides. Remove from the heat and add to a food processor to cool.

Once the pine nuts are cooled, add them with the oil along with the sour cream, cream cheese, salt, pepper, and roasted peppers into the processor. Pulse the ingredients until the pine nuts and peppers are finely chopped and incorporated into the cream cheese.

Transfer to a serving bowl and cool for 1 hour before serving.

Makes 2 cups of dip.