Muhammara (Walnut Spread)

Portions:

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>324</td>
<td>12</td>
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Method:

1. Toast walnuts in a 450°F oven until just turning color, about 8 minutes
2. Dry the peppers very well by draining in a colander overnight or pressing between paper towels
3. In a food processor, blend all ingredients until smooth with a little bit of texture
4. Adjust seasonings with lemon juice, salt, or pomegranate molasses to your taste
5. Adjust consistency with more oil or bread crumbs as needed

*TALKING POINTS:

- Walnut based
- Bioactive elements of red peppers, garlic, pomegranate, paprika, cumin, olive oil
- Protein source
- Can be spread or dip