

Santa Fe Sunset Dip

Serves: 8

Ingredients

3 oz. sun dried tomatoes (not packed in oil)	¼ cup scallion, chopped
2 (7oz.) jars roasted red peppers, drained	4 oz. reduced-fat Neufchatel cream cheese, softened
2 garlic cloves, finely chopped	Freshly ground black pepper, to taste
1 tsp ground cumin, or to taste	Dash of Tobasco or hot chili pepper sauce (optional)
1 tsp fresh lemon juice, or to taste	
¼ cup fresh cilantro, chopped	

Directions:

- Soak sun dried tomatoes in hot water (enough to cover) for about 5 minutes. Drain well, reserving 3 tablespoons of the soaking liquid.
- In a food processor, puree red peppers, drained sun dried tomatoes, garlic, cumin, lemon juice, cilantro and scallion until smooth.
- Add the cream cheese and puree again, adding enough of the reserved liquid to thin the dip to the desired consistency. Blend until smooth. Add the black pepper and hot sauce, if using, to taste.
- Transfer the dip to a covered container and refrigerate up to 24 hours before serving. Bring the dip to room temperature before serving. Serve with assorted cut vegetables or whole wheat pita bread.

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Nutrition per serving: 80 calories, 3 g total fat (1.5 g saturated fat), 10 g carbohydrates, 4 g protein, 2 g dietary fiber, 380 mg sodium.