South o’ the Border Hummus
Yield- Approximately 12-4 oz portions

**Ingredients**-
15 oz can garbanzo beans, rinsed, drained
15 oz can black beans, rinsed, drained
.25 cup Lemon juice
2 tsp fresh, minced garlic
1 tsp ground cumin
1 tsp paprika
.5 cup tahini paste (ground sesame seeds)
2 tsp canned chipotle peppers in adobo*
.5 cup roasted red peppers, drained, chopped

.5 cup roasted salted sunflower seeds
.5 cup green onions, thinly sliced
.25 cup fresh chopped cilantro

**Method**-
Combine beans, lemon juice, garlic, cumin, paprika, tahini, chipotle peppers and red peppers in food processor. Process until fairly smooth.
Place mixture in mixing bowl and fold in one half amount sunflower seeds, green onions and cilantro.
Transfer into serving dish. Garnish with remaining sunflower seeds, green onions and cilantro.
Serve with fresh cut vegetables, baked tortilla or pita chips.

*Amount can be adjusted according to desired “heat”*