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## ***Chickpea and Rosemary Dip***

Recipe courtesy of Rachael Ray

2 cans (15 ounces each) chickpeas, drained

1 small jar (6 ounces) roasted red peppers, drained and chopped (I skipped the chopping - no need since it went into the food processor)

juice of 1/2 lemon

2 cloves garlic, cracked away from skin

4 stems fresh rosemary, leaves stripped from stems

coarse salt and freshly ground black pepper, to taste

2 tablespoons extra-virgin olive oil

Combine chickpeas, roasted red pepper, lemon juice, garlic, rosemary, salt and pepper in food processor. Turn the processor on and stream in extra virgin olive oil. Remove dip and put in a serving bowl and surround with flat breads, grape tomatoes and zucchini.