

Roasted peppers and walnut spread

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Ingredients

- 3-4 grilled peppers canned in oil (from a jar)
- 150 g cream cheese (e.g., Philadelphia-style, classic)
- 1 handful of walnuts (about 40 g)
- 1 small cloves of garlic
- For decoration: a few pieces of leftover nuts

Instructions

1. Preparation: Tip: Before using, it is always a good idea to lightly toast the walnuts in a dry, heated pan without oil. This way they will become much more crispy and start to smell fantastic! Drain the peppers very well, you can even lightly press them with your hand so that the excess liquid does not turn the spread into a runny soup. Place the peppers, cream cheese, a handful of toasted nuts and garlic in a blender. Mash everything until smooth, and decorate the top with the remaining chopped nuts.

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SKANAUS MAISTO UŽRAŠAI

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