

Muhammara (Red Pepper and Walnut Spread)

Adapted from [New York Times](#)

Ingredients

- 2 large red bell peppers, seeds and membranes removed, frozen then thawed
- 1 scant cup scallions or green onions, white and light green parts, chopped
- 2 tsp. lemon juice
- 2 tsp. ground cumin
- 1 ½ tsp. kosher salt
- 6 tsp. pomegranate molasses
- 2 tsp. Marash or Aleppo pepper flakes (milder) or ¼ tsp. Crushed red pepper (spicy), or to taste, divided
- ½ cup plus 2 tbsp. extra virgin olive oil, divided
- 1 ½ cups walnuts, lightly toasted, divided
- ½-¾ cup fresh breadcrumbs

Directions

1. Combine pepper, scallions, lemon juice, cumin, salt, 4 tsp. pomegranate molasses, 1 tsp. Marash or Aleppo (milder) red pepper flakes or ⅛ tsp. crushed red pepper flakes (spicier), ½ cup olive oil, and all but 4 of the walnuts in a food processor or blender and puree until smooth.
2. Add ½ cup bread crumbs and combine. If mixture is still too loose to hold its shape, add remaining bread crumbs and combine again. Add more salt and red pepper flakes if needed.
3. Transfer spread into a bowl and make a well in the center with the back of a spoon. Drizzle 2 tbsp. olive oil, 2 tsp. pomegranate molasses, and 1 tsp. red pepper flakes in the well. Crush the reserved 4 walnuts between your fingers and sprinkle over the top. Serve with pita or pita chips.