



Santa Fe Sunset Dip

3 oz. sun-dried tomatoes
2 (7 oz.) jars roasted red peppers, drained
2 garlic cloves, finely chopped
1 tsp. ground cumin, or to taste
1 tsp. fresh lemon juice, or to taste
¼ cup fresh cilantro, chopped
¼ cup scallion, chopped
4 oz. reduced-fat Neufchatel cream cheese, softened
Freshly ground black pepper, to taste
Dash of Tabasco or hot chili pepper sauce (optional)

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.

Makes 8 servings

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.