

## Vibrant Pate

2 Red Peppers

8 Shallots

1 Tbsp Olive Oil

1 Tsp Crushed Coriander Seeds

1 Can Drained and Rinsed Chickpeas

Fresh Lemon Juice

100g Soft Cheese

### Method

Roughly chop peppers and shallots add crushed coriander seeds drizzle with oil and roast in a hot oven for 15 to 20 minutes.

Leave to cool

In a food processor place chickpeas, cooled peppers and shallot mix.

Add a squeeze of fresh lemon juice.

Pulse until almost smooth.

Fold through 100g of soft cheese and chill.

Serve with fresh crusty homemade bread