



PEPPER AND HUMMUS LION



SERVINGS:
8



TIME:
15 MINS



DIFFICULTY:
EASY



COST:
££££

Ingredients:

- 1 tub of hummus
- 2 peppers (orange/red)
- Small pack of chives
- 2 black olives

Method:

1. Slice the peppers into narrow baton shapes, saving a small piece of pepper for the lions ears and nose
2. Space the peppers round the pot of hummus
3. Now create you lions face by adding the pepper ears and nose, the chive whiskers, and finally chop the olive into thin slices to create the eyes and mouth
4. Serve and enjoy!