

# Better Vegan Smokey Red Pepper Dip

Source: Better Vegan Category: Vegan Appetizers  
Prep Time: 10 min Cook time: 2 min Total Time: 12 min  
Serves 6 to 8



## Ingredients:

1/2 cup raw almonds, soaked overnight then drained and rinsed  
1 cup roasted red bell peppers, drained  
1 chipotle chili in adobo  
1/4 tsp. adobo seasoning  
1 Tbsp. miso paste (white or red)  
1 tsp. smoked paprika  
1/2 tsp. tamari  
1 Tbsp. extra-virgin olive oil (optional)  
1 Tbsp. vegan Parmesan (optional)

Ctrl+P to Print

Recipe Link:

<https://www.betterveganrecipes.com/smokey-red-pepper-dip>

## Instructions:

1. Prepare the ingredients.
2. Pulse almonds in a food processor until finely chopped.
3. Add bell peppers, chilies, adobo, adobo seasoning, miso, smoked paprika, and tamari, and process until smooth.
4. Add olive oil, if using, and pulse until blended.
5. Serve immediately, garnishing with vegan Parmesan, if using, or cover and chill for up to a week.

## Notes:

If you like a spicier version, add some adobo sauce from the can, a little bit at a time, until desired taste is achieved.

## Equipment needed:

Food processor.

## Serving suggestion:

Serve with veggie sticks, roasted vegetables, vegan crackers or [Better Vegan Grain-Free Gluten-Free Bread](#).