Grilled Pepper Hummus

2 bell peppers
2 T + 1/4 cup olive oil
2 cups chickpeas
1 clove garlic
3 T lemon juice
2 T tahini
flat leaf parsley, to taste
kosher salt & black pepper, to taste

To grill the peppers, remove the seeds and cut into pieces. Coat lightly with 2 tablespoons of olive oil, season with salt and pepper, and grill over high heat until tender. Allow the peppers to cool and gently remove the skin.

Place the peppers along with remaining ingredients in a food processor and blend until smooth. Serve with toasted French bread or pita chips.