Add oil and shallot, and caramelize shallots. Then add tomatoes, brussels sprouts, coriander, thyme and oregano.

While toppings are cooking in the skillets, toast Naan bread - a nice technique is to use tongs and rotate bread on an open burner.

Spread generous portion of hummus on to bread.

Toast

1 piece naan bread

traditional hummus

This recipe allows for one serving of toast. Simply double the ingredients for additional servings.

Toppings

Place skillet on high heat and evenly spread cumin.

Let cumin sit until browned.

Add oil and shallot, and caramelize shallots.

Then add tomatoes, brussels sprouts, coriander, thyme and oregano.

Add peppers, and continue to stir until all ingredients are browned and wilted.

1 piece naan bread

traditional hummus

1 sliced green pepper

1 sliced yellow pepper

1/2 tsp cumin

1/4 tsp coriander

1/4 tsp oregano

1/2 tsp cumin

2 tbsp vegetable oil

1 sliced shallot clove

6 diced brussels sprouts

6 split cherry tomatoes

1/4 tsp coriander

1 thyme sprig

1/4 tsp oregano

1/2 tsp cumin

2  tbsp vegetable oil

1 sliced shallot clove

6 diced brussels sprouts

6 split cherry tomatoes

1/4 tsp coriander

1 thyme sprig

1/4 tsp oregano

1/2 tsp cumin

2  tbsp vegetable oil

1 sliced shallot clove

6 diced brussels sprouts

6 split cherry tomatoes

1/4 tsp coriander

1 thyme sprig

1/4 tsp oregano

1/2 tsp cumin

2  tbsp vegetable oil

1 sliced shallot clove

6 diced brussels sprouts

6 split cherry tomatoes

1/4 tsp coriander

1 thyme sprig

1/4 tsp oregano

1/2 tsp cumin