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"Roasted Beet Hummus"

HARVEST OF THE MONTH

Ingredient: Beets

Roasted Beet Hummus

PREP TIME:	10 mins
COOK TIME:	10 mins
TOTAL TIME:	20 mins
SERVINGS:	6 Servings
AUTHOR:	Minimalist Baker

INGREDIENTS

1 small roasted beet
1 15-oz can cooked chickpeas (mostly drained; 1 ¾ cup)
1 large lemon (zested)
½ large lemon (juiced)
1 big pinch each salt and pepper
2 cloves garlic (minced)
2 heaping tablespoons tahini
¼ cup extra virgin olive oil

INSTRUCTIONS

1. Preheat oven to 375 degrees F. Remove beet stem and scrub under water until clean.
2. Wrap beet in tightly in foil and roasted ~60 minutes or until a knife a knife is easily inserted.
3. Peel and slice beet in quarters and put in food processor. Blend until only small bits remain.
4. Add remaining ingredients except olive oil and blend until smooth.
5. Drizzle in olive oil while hummus is mixing.
6. Taste and adjust seasonings. If too thick, add a bit of water.
7. Enjoy with veggies, pretzels, and other dippers or as a sandwich spread.