

Roasted Beet Hummus

Ingredients:

- 2 medium or 1 large beet
- 1 (16 oz.) can chickpeas, unsalted
- ¼ cup lemon juice
- 3 cloves garlic, minced
- 3 Tablespoons Tahini
- ¼ cup olive oil
- Sea salt and pepper to taste

Directions:

1. Rub beets with a small amount of olive oil, wrap in foil, and roast at 375 degrees Fahrenheit until very soft.
2. When coolers, slice beet and add to a food processor and blend to desired texture.
3. Add the remaining ingredients and blend to desired texture.
4. Serve drizzled with remaining olive oil