

Beet Hummus



INGREDIENTS

- 1 medium or 2 small beets
- 2 garlic cloves
- 1.5 c chickpeas, drained and rinsed
- 2 tbsp tahini
- 2 tbsp evoo
- 2 tbsp lemon juice
- 3 tbsp warm water
- 1/2 tsp ground cumin
- 1/2 tsp ground coriander
- sea salt and black pepper

INSTRUCTIONS

1. Preheat oven to 400. Drizzle the beet with evoo and then wrap beet and the garlic together in aluminum foil. Place on a baking sheet pan and roast 30-40 minutes , or until beet is fork tender.
2. Let beet cool and peel off skin. Chop the beet and place in food processor. Add the garlic, tahini, evoo, lemon juice, and water and blend until smooth. Add cumin, coriander, and season to taste with salt and pepper. Pulse to incorporate seasonings. If the hummus is too thick add water until desired consistency is reached. Chill until ready to use.
3. Serve with sliced toasted baguette, pita chips, radishes, or anything else you would like. You can garnish with some toasted pine nuts and parsley.