

Beet Hummus	
Ingredients	Instructions
<ul style="list-style-type: none">• 1 small beet, roasted, peeled, and quartered• 1 can chickpeas, drained (15 oz)• 2-3 garlic cloves• 2-3 tbsp tahini• Juice of ½ lemon• ¼ cup orange juice (or water)• 4 tbsp olive oil• Salt	<ol style="list-style-type: none">1. Roast Beets: Preheat oven to 400°F (200°C). Drizzle each beet with olive oil until fully coated and sprinkle with salt and pepper. Then wrap each beet in foil and roast for 45–60 minutes until soft and tender enough for a fork, or knife, to easily slide in without resistance. Allow to cool before peeling the skins. Hold them under cool running water and slide the skins off easily with your hands. Chill in the fridge until ready to use.2. Combine Ingredients: In a food processor, add cooled and quartered roasted beets, chickpeas, garlic, tahini, lemon juice and orange juice (or water).3. Blend: Process until smooth, then pour in the olive oil gradually while the food processor is running until reaching a creamy consistency.4. Season: Add salt to taste. Adjust seasoning as necessary adding more lemon juice, olive oil or salt as needed. If the hummus turns out too thick add small amounts of water and mix until desired thickness is achieved.5. Serve: Spoon into a bowl and drizzle with a little extra olive oil.