

Roasted Beet Hummus

Prep time 10 mins

Cook time 90 mins

Total time 1 hour 40 mins

Just like normal hummus but neon pink and better tasting thanks to our friend the beet!

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Recipe type: Appetizer, Vegetarian

Serves: 4

Ingredients

- 5 ounces beets (about 2 medium beets), cleaned and roasted
- 4 medium garlic cloves, roasted (I like garlic so feel free to use less if you have a date or something)
- 1/2 cup chickpeas (canned or cooked)
- 1 lemon, juiced
- 2 tablespoons tahini
- 2 tablespoons extra virgin olive oil
- 1/2 teaspoon cumin
- Salt and pepper to taste
- 1/2 cup chickpea liquid or water

Instructions

1. First up, clean and roast your beets and garlic. Drizzle beets in 1 tablespoon olive oil and wrap in aluminum foil. Roast at 375 degrees F for about 90 minutes until they are fork tender and the peel rubs off easily. After 50 minutes, add the garlic cloves drizzled in 1 tablespoon olive oil and wrapped in aluminum foil and continue to roast for remaining 40 minutes. Then cool and chop beets into pieces.
2. Now to make the hummus! Put beets and chickpeas in a food processor and pulse until roughly chopped.
3. Then add lemon juice, tahini, olive oil, roasted garlic, cumin, salt and pepper and blend.
4. Add enough chickpea liquid or water and blend until smooth.

Recipe by What Jew Wanna Eat at <http://whatjewwannaeat.com/roasted-beet-hummus/>