

Roasted Beet Hummus

Prep time:

10 minutes

Yields:

4 servings

Ingredients:

1 can garbanzo beans/chickpeas (15 oz), drained

1 beet, roasted and peeled

1/4 cup tahini

2 tablespoons garlic

3 tablespoons lemon juice

2 tablespoons olive oil

1/4 teaspoon kosher salt

Directions:

Combine all ingredients in a food processor and blend until smooth.

Chef Mat Shalenko