

# BEET HUMMUS

By DairyFreeGina

Beet Hummus is a twist on the traditional hummus. It is extra healthy since it's made with beets. Full of protein and fiber; serve it with your favorite dairy free chips or cut up veggies. This is also such a pretty dish that it's great to serve at parties or during the holidays



## **Ingredients:**

4 Beets

$\frac{3}{4}$  cup extra virgin olive oil

3 tbsp tahini

1 can chickpeas

1 clove garlic

## **Directions:**

1. Rub beets in olive oil and roast or grill under fork tender. When done rub off skin and dice. Reserve a handful of diced beets.
2. Put beets and rest of ingredients into food processor and process until desired consistency.
3. Chill. Serve cold with the reserved beets used as a garnish.