

Spring Recipe

Gorgeous Beet and Garlic Infused Hummus

Welcome the Spring with this, the best and most beautiful hummus in existence.

Ingredients

- 1 medium or 2 small cooked (roasted or steamed) beets, peeled and diced
- 2 cloves garlic, roasted
- 15 oz can of garbanzos drained, rinsed, and PEELED (*yes, peeled. You have to remove those transparent casings off all of the garbanzos but it's worth it*)
- ¼ cup olive oil or a mix of olive and walnut oils
- 2 Tbsps lemon juice or more to taste
- 2 heaping Tbsps of tahini (I really love tahini so you can use less)
- 1 Tbsps of finely grated lemon zest
- 1 tsp of salt

Directions:

1. Put the beets in a food processor bowl.
2. Squeeze in the garlic cloves
3. Add the rest of the ingredients
4. Process till it's just like you like it, chunky or smooth.
5. Taste and adjust if needed.
6. Try not to eat it all in one sitting