



Beet Hummus

Get out the veggies for this tasty variation of a classic hummus. The color is unreal. Super vibrant!

Ingredients:

- 1 chopped clove garlic
- 1/3 cup chopped boiled or roasted beets (about one medium beet)
- 1 cup cooked white beans
- 2 tbsp lemon juice
- 2 tbsp extra-virgin olive oil
- Coarse salt
- Freshly ground black pepper
- Sliced raw veggies like fennel, cherry tomatoes, sugar snap peas, carrots, & bell peppers for serving

Instructions:

1. Puree garlic, cooked beets, beans, lemon juice, and olive oil.
2. Season with salt and pepper. Serve with fennel or any other vegetable.
3. Refrigerate in an airtight container for up to 5 days.

