



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM



Roasted Beet Hummus

Ingredients

- 1 red beet
- 1 can of chickpeas
- 2 oz lemon juice
- 3 cloves of garlic
- 1 cup of tahini

Instructions

Roast beet in the oven at 400 for 25 mins or until soft.

Take off the skin and add to the blender.

Add chickpeas, tahini, and garlic into the blender.

Add lemon juice and salt to taste.