



Roasted Beet & Herb Hummus

This delicious take on traditional hummus dip with roasted beets and caramelized onion flavor gives an earthy richness, AND it's a gorgeous purple color! A perfect snack for kids or adults and hungry partygoers for a tasty easy appetizer.

Yield: 18 oz (about a 1/2 a quart)

Ingredients:

2 cups garbanzo beans (chick peas) from a can or cooked before hand
1 cup roasted beets (about 2 medium size beets)
1/2 yellow onion
1 tablespoon Tahini
2 spring onions, whole
1 small bunch fresh Dill (about 3 to 4 stems)
1 small bunch fresh Parsley (about 3 to 4 stems)
Juice of one lemon (about 1/3 to 1/2 cup)
1 teaspoon *HH Rancho Moraga* (or sea salt)
2 tablespoons *HH Herbs de Moraga Oil* (or extra virgin olive oil)

****Hollie's note:** Be creative! Use different herbs combos like Mint, Basil or Fennel. Roast other veggies like bell peppers, green chilies, carrots or cauliflower...whatever is in the fridge or garden!

First, roast the beets and yellow onion: Preheat oven to 375 degrees. Cut tops off beets, wash and peel. Cut into small cubes and layout on a cookie sheet. Thinly slice onion and place with beets. Drizzle with olive oil to coat and toss, sprinkle lightly with sea salt. Cook in oven until beets are soft (but not mushy), about 15 minutes. Allow to cool to room temperature.

1. In a Cuisinart type blender, pulse 2 spring onions 10 times
2. Add cooked beets and onions, fresh herbs and run for 30 seconds (scrape sides of mixer bowl)
3. Add garbanzo beans, lemon juice, Tahini, salt and 1 tablespoon of olive oil
4. Blend all ingredients until smooth. If the hummus is sticking to the sides, add a little additional olive oil and lemon juice while the machine is running so it blends smoothly.
5. Ready to serve immediately, or refrigerate and enjoy for up to 5 days. Hummus can also be frozen for up to 2 months!

Drizzle *HH Herbs de Moraga Olive Oil* (or olive oil) and a pinch of *HH Rancho Moraga Salt* (or sea salt) on the top before serving. Serve with dipping cut carrots, cucumbers, pita bread, and crackers or on toast or in a cucumber sandwich - you choose!

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