

Roasted Beetroot Hummus

INGREDIENTS

- 3 beetroots, roasted
- 2 x 400g tinned chickpeas, rinsed and drained
- 2 garlic cloves
- 1/4 cup extra virgin olive oil
- Juice of 2 lemons
- 1 tsp ground cumin
- 2 tbsp tahini
- Salt and pepper to taste
- Dukkah, to garnish

INSTRUCTIONS

1. Add roasted beetroots, chickpeas, garlic, oil, lemon juice, cumin, tahini and salt and pepper to a food processor and blitz until smooth and well combined.
2. Garnish with a sprinkling of dukkah and serve with a side of pita bread.

ALTERNATIVE SERVING SUGGESTIONS

- Beetroot hummus tastes amazing with crackers, tortilla chips or even dolloped on Greek-style pizzas or lamb meatballs served with feta, couscous and fresh tzatziki. Make a batch and you'll be surprised at how versatile it is.