



Beetroot Hummus

IT'S BEETROOT SEASON SO LET'S INDULGE IN THIS
DELICIOUS HOMMUS

Ingredients

1/2 tsp cumin
1 1/4 tsp salt
1/8 tsp ground black pepper
1 1/4 tsp chopped jalapeño
1/2 Tbsp garlic, smashed
1/4 tsp lemon zest
2 1/2 Tbsp tahini
2 1/2 Tbsp lemon juice
3 Tbsp extra virgin olive oil
2 Tbsp water
2 zucchinis
2/3 cup roasted beets, roughly
chopped

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Method

1. Preheat the oven to 200 degrees Celsius. Add a dash of olive oil and roast in the oven for around 30 min, until tender (time will depend on how large/small you chopped the beetroot)
2. Cut the jalapeño in half, de-seed, and roughly chop. Add to food processor.
3. Smash garlic and add to processor.
4. Add tahini, lemon juice, and extra virgin olive oil.
5. Add chopped raw zucchinis & water
6. Add the roasted beetroot and blend on high.
- 7.. Blend until smooth and creamy.
Enjoy!