

Beet Hummus

Ingredients

- 1 roasted beet, peeled and chopped
- 1 can chickpeas, drained
- 2/3 cup tahini
- Zest and juice of 2-3 lemons, about 1/3 cup juice
- 4 cloves garlic, chopped
- 1 tsp cumin
- 1 tsp kosher salt
- 1/3 cup olive oil
- 1 tbsp za'atar for garnish
- 1 bag Stacy's® Simply Naked® Pita Chips

How to make it

1. Combine the first 7 ingredients in a food processor and process for about a minute or until a consistent and smooth paste is achieved.
2. Scrape down the sides and pulse a few times more.
3. With the motor running, drizzle in the olive oil and process until fully incorporated.
4. Scoop hummus into a serving dish and sprinkle some za'atar on top as a garnish. Serve with Stacy's® Simply Naked® Pita Chips.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	0 min	10 min	6-8

Made with



Stacy's® Simply Naked® Pita Chips