

Roasted Beet Hummus

Your picnics and gatherings just got a little better. Chef Vivian brings vibrant flavors to life with her latest creation, **Roasted Beet Hummus**. It is a visually stunning, magenta-hued dip that combines earthy beets and kohlrabi with toasted sesame seeds and creamy tahini. This hummus is delicious and nutritious for any occasion, especially for a summer picnic with roasted veggies to dip. Try the spicy option if you are craving a little heat.

Serves 12 oz

INGREDIENTS:

- 8 medium beets
- 2 pieces of medium-sized kohlrabi
- 4 cloves of garlic
- ½ cup of sesame seeds
- ¼ cup of tahini paste
- salt and pepper
- olive oil
- honey (optional)
- pistachios (optional)
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SPICY OPTION: *1 jalapeño, chipotle, OR habanero pepper*

METHOD:

1. Preheat oven to 400°F
2. Peel beets and kohlrabi and cut them into even pieces.
3. Place the cut beets and kohlrabi in a tray. Add the peeled garlic cloves. If you want to add any of the spicy options, add them to your tray.
4. Add olive oil to the veggies and salt and pepper to taste. Bake for about 15 minutes. You want your vegetables to be soft and tender and roasted for flavor.
5. In a pan at medium heat, toast your sesame seeds until golden brown.
6. Add your vegetables, toasted sesame seeds, and tahini paste in a food processor and blend well.
7. Add olive oil, salt and pepper, if necessary,
8. We want a creamy and thick consistency; when ready, place in a bowl and let it cool.
9. For plating, garnish it with a splash of honey or olive oil and chopped pistachios.

¡Buen Provecho!

from the Culinary Team at Rancho La Puerta

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Serve with roasted carrots, bell peppers, cauliflower, or any number of your favorite vegetables. Also makes a great spread on a sandwich. There are infinite options. ENJOY AND BUEN PROVECHO ♥.

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