



FUSTINI'S[®]

Beet Hummus

Ingredients

- 8oz cooked beets
- 1 15oz can chickpeas, drained and rinsed
- 2 tablespoons tahini
- 1 garlic clove, peeled and minced
- 2 tablespoons [Fustini's Cilantro and Onion olive oil](#), plus extra for drizzling
- 2 tablespoons [Fustini's Sicilian Lemon balsamic](#)
- 1 tablespoon [Fustini's Pomegranate balsamic](#)
- 1 teaspoon ground cumin
- 1/2 teaspoon salt
- 1 teaspoon lemon zest
- 1 1/2 teaspoons za'atar spice blend
- 1 1/2 teaspoons fresh mint or parsley, chopped
- naan bread, toasted

Directions

Step 1.

Place beets, chickpeas, tahini, garlic, oil, vinegars, cumin, and salt in the bowl of a food processor and blend until smooth. Keep refrigerated until ready to serve. Place hummus in a serving bowl and sprinkle with lemon zest, za'atar, and fresh mint. Serve with toasted naan bread on the side.