



CORBIN'S
COLOR OF THE YEAR

roast beet HUMMUS

"I love making sauces and dips. This is one of my favorites that I've been sure to have each year around the holiday season!"

— Corbin, Creative Team

YIELD: 12+ servings

INGREDIENTS

- 15 oz can garbanzo beans, rinsed
- 3 tbsp water
- 1 tsp kosher salt
- ½ tsp cumin
- Juice of 1 lemon
- 1 cup diced, cooked beets
OR 15 oz canned beets
- 2 cloves garlic
- 4 tbsp olive oil, divided
- Dash of cayenne pepper
- ¼ cup tahini
- Pinch of red pepper flakes
or paprika

MATERIALS

- Food processor

INSTRUCTIONS

1. In the bowl of a food processor, add garbanzo beans, water, salt, cumin, and lemon juice. Process for about 1 minute. Add beets, garlic, 3 tablespoons olive oil and cayenne pepper. Process for 2-3 more minutes.
2. Add tahini, process and scrape the sides and bottom of the bowl, and process for 30 more seconds.
3. Once it is creamy, pour into a bowl and drizzle remaining 1 tablespoon olive oil over the top and sprinkle with red pepper flakes or paprika.

TIPS AND TRICKS

If the hummus is thick, you may add 2-3 tablespoons water while the food processor is running to reach the perfect consistency.