

## **Beet Hummus**

½ pound red beets

¼ cup tahini

¼ cup fresh goat cheese

½ teaspoon freshly grated lemon zest

Juice of 1 lemon

1 clove garlic

¾ teaspoon kosher salt

3 tablespoons extra virgin olive oil

Preheat oven to 400 degrees.

Wash the beets and season with kosher salt, then wrap in aluminum foil and roast in the oven 1 ½ to 2 hours.

Peel the beets and cut into small pieces. Place them in a food processor with tahini, goat cheese, lemon zest and juice, garlic, and salt.

Blend until smooth.

Slowly add the olive oil and mix until absorbed.