

## Beet Hummus

This is a totally unique and nutritious dip perfect for fresh veggies, pita or roasted root veggie chips. It's also a game-changing sandwich spread. It has a bright, bold, and beautiful color that everyone will notice and comment on. Plus, the Greek yogurt on top gives it a fresh and creamy dimension, pushing it far beyond the ordinary scrumptiousness of regular hummus. With more unique ingredients like rosemary leaves and chipotle, not only will people be complimenting your work, but they'll be asking great questions too!

2 cups chopped fresh beets  
¼ cup Chipotle Infused Olive Oil, divided  
2 tbsp Cherry Dark Balsamic  
1 tbsp chopped rosemary leaves  
2 tsp sea salt, divided  
1 tsp cracked black pepper  
1 14oz can chickpeas, drained and rinsed  
2 cloves garlic, finely minced  
¼ cup lemon juice  
¼ cup Greek yogurt

Preheat oven to 400°F and prepare a baking sheet with a large sheet of foil. Place beets in the centre of a sheet of aluminum foil. Drizzle on half the olive oil, balsamic, rosemary and half the sea salt, then tightly seal beets in foil, doubling up the foil to ensure they are completely wrapped. Roast for 30 -40 minutes or until beets are fork tender. Remove from oven and let cool to room temperature, reserving any juices from cooking.

Add cooled beets, juices and the remaining ingredients to a food processor or blender. Pulse to combine and then blend on high until thick and creamy. If the consistency is too thick, 1 tbsp water and a time and blend to loosen and create the desired consistency.

Serve immediately or store in an airtight container in the fridge for up to 1 week.