



Sparkle Kitchen

Pink Hummus

Ingredients

- 1 large beet, or several small beets
- 1 can chickpeas, drained
- juice of 2 lemons
- 1/4 cup tahini
- 1 teaspoon salt
- 4 ounces chevre goat cheese
- 1/4 cup olive oil

Directions

Place the beet or beets in a small sauce pot and cover with water. Bring to a boil and boil lightly until the beets are soft: thirty minutes for small beets and up to an hour for large. Once they have cooked, allow the beets to cool.

In a food processor, combine the beets, chickpeas, lemon juice, tahini, salt, and chevre. Blend until smooth. Add the olive oil and blend until combined.

Serve with crackers and a sprinkle of goat cheese on top! It's tasty, it's healthy, and it's definitely PINK!

You can make your own Rainbow Table! Just think about all the colors and foods that go along. Red, orange, yellow, green, rainbow colors, and beyond ... the fun possibilities are endless. Enjoy!