

Beet Hummus

Ingredients

- 1 (15 ounce) can no-salt-added chickpeas, rinsed
- 8 ounces beets, coarsely chopped and patted dry
- $\frac{1}{4}$ cup tahini
- $\frac{1}{4}$ cup extra-virgin olive oil
- $\frac{1}{4}$ cup orange juice
- 1 teaspoon ground coriander
- $\frac{1}{2}$ teaspoon black pepper
- 1 teaspoon ground cumin
- $\frac{1}{2}$ teaspoon salt
- Pretzels and Crudités for service

Directions:

1. Combine chickpeas, beets, tahini, oil, orange juice, spices in a blender or food processor.
2. Puree until very smooth, 2 to 3 minutes.
3. Serve with pretzels and crudités.