

# Roasted Beet & White Bean Hummus



**Time:** 1 hour

**Serves:** 4

**Ingredients:** ½ large beet, peeled  
½ cup white beans, soaked overnight  
1 teaspoon tahini  
2 garlic cloves, minced  
½ cup fresh basil  
⅓ cup olive oil  
1 teaspoon salt (or to taste)  
Pepper (to taste)

## Directions:

1. Preheat oven to 400 degrees F.
2. Wash beet well and wrap with garlic in aluminum foil.
3. Bake for 45 minutes or until beet is tender when poked with a knife.
4. While beet is cooking, place white beans in a pot and cover with water. Bring to a boil, then reduce heat to medium and simmer for 45 minutes or until beans are tender.
5. Place all the ingredients in a food processor or blender and puree until smooth.
6. Serve with rice cakes, gluten free crackers, gluten free tortilla chips, or gluten free toast.