

Pink Heart Hummus

Ingredients

- 1/4 cup Beet Puree
- 10 oz Sabras Original Hummus
- 1 tablespoon lemon zest
- 1 bag TOSTITOS® Lightly Salted
- 1 cup lemon tzatziki sauce
- 1 bunch beets, washed
- 1 Tablespoon oil
- 2 teaspoons salt
- 1 cup greek yogurt, plain
- 1 Tablespoon lemon juice
- 1/4 teaspoon lemon zest
- 1/2 Tablespoon olive oil
- 1 Tbsp. dill, chopped

How to make it

1. Blend the Beet puree with the Sabras Hummus until fully incorporated and pink in color.
2. Spread out the Tzatziki on a platter in either a circle or heart shape as the base of the pink hummus heart.
3. Spread the Pink Hummus on top of the Tzatziki in the shape of a heart and garnish with the lemon zest.
4. Serve with the Tostitos Lightly Salted.

[title]Beets - Preparation

6. Preheat oven to 350F.
7. Wrap beets in tin foil and add the oil and salt to the beets.
8. Roast for 1 hr or until tender.
9. Peel off the skin of the beets and puree until smooth.

[title]Lemon Tzatziki - Preparation



PREP
TIME
20 minutes



COOK
TIME
-



TOTAL
TIME
20 minutes



SERVING
1 platter

Made with

11. Combine all ingredients into a bowl and mix.