

Pink Heart Hummus

Ingredients

- 1/4 cup beet puree
- 10 oz Sabras Original Hummus
- 1 tbsp lemon zest
- 1 bag TOSTITOS® Lightly Salted
- 1 cup lemon tzatziki sauce
- 1 bunch beets, washed
- 1 tbsp oil
- 2 tsp salt
- 1 cup Greek yogurt, plain
- 1 tbsp lemon juice
- 1/4 tsp lemon zest
- 1/2 tbsp 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 350°F.
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 min



COOK
TIME
1 hr



TOTAL
TIME
1 hr 20
min



SERVING
2-3

Made with



TOSTITOS® Lightly Salted

11. Combine all ingredients into a bowl and mix.