



PREP TIME

20
minutes



SERVES

1

FEATURING



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

DIRECTIONS

- **Blend the Beet puree with the Sabras Hummus until fully incorporated and pink in color.**
- **Spread out the Tzatziki on a platter in either a circle or heart shape as the base of the pink hummus heart.**
- **Spread the Pink Hummus on top of the Tzatziki in the shape of a heart and garnish with the lemon zest.**
- **Serve with the Tostitos Lightly Salted.**
- **[title]Beets - Preparation**
- **Preheat oven to 350F.**
- **Wrap beets in tin foil and add the oil and salt to the beets.**
- **Roast for 1 hr or until tender.**
- **Peel off the skin of the beets and puree until smooth.**
- **[title]Lemon Tzatziki - Preparation**
- **Combine all ingredients into a bowl and mix.**