



# 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



PREP TIME  
**20min**



COOK TIME  
**1hr**



SERVES  
**2-3**

## FEATURING



## 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 350°F.
- 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.