



Creamy Beet Hummus

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Level: Easy

- Total: 1 hr 30 min (includes cooling time)
- Active: 30 min
- Yield: 8 servings

The sweet earthiness of beets breathes new life into this Middle Eastern favorite served with a dollop of creamy labneh. If you can't find labneh, just substitute full-fat Greek yogurt for the same rich dairy tang. Black sesame seeds and cilantro make a striking garnish on this beautiful dish that comes together easily.

Ingredients

1 pound beets (about 3 medium or 2 large)
1 teaspoon coriander seeds
1 bay leaf
2 tablespoons olive oil
Kosher salt
1 teaspoon black sesame seeds
Two 10-ounce containers tahini hummus
1/2 cup labneh or full-fat Greek yogurt
Cilantro leaves, for serving, optional

Directions

1. Preheat the oven to 425 degrees F. Peel the beets and cut them into 1-inch chunks. Toss the beets together with the coriander seeds, bay leaf, 1 tablespoon olive oil, 1/2 teaspoon salt and 1/4 cup water in a square baking dish. Cover with aluminum foil and roast until the beets are very tender when pierced with a knife, about 45 minutes. Remove the foil and let cool about 10 minutes. Turn the oven down to 325 degrees F.
2. Spread the sesame seeds in a small ovenproof skillet or baking sheet and put in the oven to toast until fragrant, about 6 minutes. Remove from the oven and let cool.
3. Remove the bay leaf from the beets and discard. Transfer the beets and coriander seeds to the bowl of a food processor and pulse until fine and crumbly. Add the prepared hummus and continue to process until smooth and light, scraping down the bowl as necessary, about 5 minutes.

4. Scrape the beet hummus out into a medium serving bowl. Stir the labneh or yogurt vigorously in a small bowl with a spoon until it is creamy and loosened. Drop a dollop of the labneh or yogurt in the center and gently make an indentation in the center with the back of a spoon. Drizzle the remaining tablespoon olive oil into the indentation and let it spill over onto the beet hummus. Sprinkle with the black sesame seeds and some cilantro leaves. Serve with warm pita triangles.

Cook's Note

The beet hummus can be made ahead and refrigerated. Pull the hummus out 30 minutes to an hour before to come to room temperature and put the labneh or yogurt, oil, sesame seeds and cilantro on right before serving.