Beet Hummus

Yield: 2 cups

ingredients
1 beet
1 tablespoon white vinegar
1 - 15 ounce can of chickpeas
1 lemon, zested and juiced
pinch of sea salt
pinch of freshly ground black pepper
2 garlic cloves
2 tablespoons tahini
1/4 cup olive oil
feta cheese, for garnish
toasted dukkah, for garnish

method
Place a small saucepan filled with water on stove and bring to a boil. Add a tablespoon of vinegar or lemon juice (this prevents the beets from bleeding).
Add beet to boiling water and cook for 20-40 minutes (depending on size of beets). You will know the beets are done because they can easily be pierced with a fork.
Remove beets and immediately shock in a bowl of ice water to stop the cooking.
Once cooled, peel off the skin and cut into large chop.
Drain chickpeas and reserve the liquid (aquafaba).
Combine beets, chickpeas, lemon juice + zest, sea salt, black pepper, garlic and tahini in food processor.
Turn on processor and slowly drizzle in olive oil as it is mixing.
Taste and adjust seasoning as needed. If it is too thick, add the reserved aquafaba 1 tablespoon at a time until desired consistency.
Garnish with feta and sukkah.

Store in refrigerator for up to one week.