Beet Hummus

Ingredients:
1 medium sized beet, roasted
   To roast: place beets in a covered dish and bake at 425F for 45-60 mins or until soft. Let cool, then peel and chop into quarter inch pieces.
One 15-ounce can of chickpeas (or 1.5 cups cooked chickpeas)
2 Tbsp lemon juice
1 clove garlic
1 Tbsp olive oil
1/4 - 1/2 tsp salt

Directions:
With a blender or food processor, whirl all ingredients until a smooth paste is formed. Adjust salt to taste. Serve with chopped veggies or eat by the spoonful!

Store in the refrigerator.