## **Healthy Snack Board for Kiddos**

## **Beet Hummus**

1 can garbanzo beans drained with skins removed as much as possible (makes for smoother hummus)

2 TBL tahini
juice of half a lemon
clove of garlic
2 1-2 TBL
1/2 tsp salt
1 chunk of roasted beet
water

Add ingredients to a food processor. Use a little water to make the mixture creamy. Season with salt to taste.

Served with cucumbers, tomatoes, shredded carrots, roasted beets, red pepper, and roasted cauliflower with capers.