



## **Roasted Beet Hummus Dinner Salad**

*For an Easy Prep, use previously prepared hummus*

- 2 cups prepared plain or original hummus
- 1 cup prepared beet hummus
- 2 to 3 cups Butter Lettuce, torn into bitesize pieces
- 1 roasted red beet, skinned, bitesize chunks
- 1 roasted golden beet, skinned, bitesize chunks
- 1/2 cup glazed walnut halves
- 1/2-ounce goat cheese, crumbled
- Sunflower seeds as desired

### **Balsamic Salad Dressing:**

- 1 Tablespoon white Balsamic vinegar
- 2 Tablespoons olive or walnut oil
- Salt; black pepper to taste

**Ingredients to Make-Ahead:** plain and beet hummus; roasted red and gold beets, glazed walnuts

**To Prepare Salad:** Spread plain hummus over the bottom of serving bowl or plate; spread beet hummus over the plain hummus leaving about 2-inch edge of plain hummus exposed.

Mount torn pieces of lettuce in center of hummus; garnish with chunks of red and gold roasted beets, walnut halves, and crumbled goat cheese. Sprinkle with sunflower seeds. Drizzle salad greens with prepared dressing. Serves: about 4

**Prepare Salad Dressing:** In a jar with tight fitting lid, place vinegar and oil; season with salt and pepper; shake well.

**About the Recipe:** Hummus is so delicious and popular. I thought it would make a healthful and tasty main dish salad, so I prepared plain hummus and turned part of it into beet hummus by simply adding a roasted red beet. It looks beautiful with light butter green lettuce that is topped with red and gold beet slices, glazed walnuts, sunflower seeds and bits of creamy goat cheese.