Garden Chef Roasted Beet Hummus and Macadamia Nut Pesto

1	Small beet
1	15-oz. can (1¾ cup) cooked chickpeas, mostly drained
	Zest of 1 large lemon
½	Large lemon, juiced
Lg. Pinch	Salt and black pepper
2	Small cloves garlic
2 Tbsp	Tahini
¼ Cup	Extra virgin olive oil

Macadamia Nut Pesto:

½ Cup	Roasted macadamia nuts
2 Cups	Basil
1 Clove	Garlic, large, or two small cloves
½ Cup	Parmigiana reggiano cheese
½ Lemon	Juiced
¼ Cup	Extra virgin olive oil
¼ Tsp	Sea salt

Preheat oven to 375 degrees F. Remove the stem and most of the root from the beet. Scrub the beet clean. Wrap beet in foil, drizzle with canola oil and roast for one hour or until knife tender. Once your beet is cooled and peeled, quarter it and place it in your food processor. Blend until only small bits remain. Add remaining ingredients except for olive oil and blend until smooth. Drizzle in olive oil as the hummus is mixing. Taste and adjust seasonings as needed, adding more salt, lemon juice, or olive oil if needed. If it's too thick, add a bit of water. Will keep in the fridge for up to a week.

In a food processor, using a pulse action, chop the macadamia nuts, basil, garlic, and cheese until very finely minced. Pulse in the lemon juice, olive oil and add salt to taste. Serve with beet hummus and fresh cut vegetables.

ATLANTA BOTANICAL GARDEN

Recipe by Edible Garden Chef Kim E. Ono and Marc Rosenkoetter