



# Roasted Beets with Herb Yogurt



Recipe by Chef Selena Darrow, *Rooted In Inc.*



2 servings



1 hour

## INGREDIENTS

- ½ cup 2% plain Greek yogurt
- 2 tablespoons fresh local chopped dill, plus 1 tablespoon for garnish
- 2 tablespoons fresh local sliced green onions, plus 1 tablespoon for garnish
- 1 tablespoon fresh lemon juice
- 1 local fresh garlic clove, minced
- 1 teaspoon local prepared horseradish,
- 1 pound local medium beets (any color), stems removed
- 1 tablespoon extra virgin olive oil, plus 1 tablespoon for garnish
- 1 tablespoon red wine vinegar
- Kosher salt and fresh ground black pepper
- 2 tablespoons roasted, salted, crushed pistachios

## DIRECTIONS

1. Preheat the oven to 375°F.
2. Whisk yogurt, dill, green onions, lemon juice, garlic, horseradish and a pinch of kosher salt together in a small bowl; cover and refrigerate.
3. Wrap beets in foil and bake for 1 hour or until tender when poked with a fork. Remove from the oven, unwrap and let cool.
4. When cool enough to handle, remove skins. Slice the beets into small chunks. Add to a bowl and toss with olive oil, red wine vinegar, kosher salt and fresh ground pepper.
5. Spread yogurt on the bottom of a serving plate. Pile beets on top and sprinkle with sunflower seeds or pistachios. Garnish with additional fresh chopped dill, sliced green onions and a drizzle of olive oil.



Shop the Farmers' Market on Broadway for the fresh local ingredients to complete this recipe.

Weekly recipes provided by:

