



**GOOD
FOOD**

S T O R E

Beet Dip with Hazelnuts & Goat Cheese

- 6 medium beets (1 1/2 pounds),**
trimmed
- 2 small garlic cloves,** minced
- 1 small red chile,**
seeded and minced
- 1 cup plain Greek yogurt**
- 3 tablespoons extra-virgin olive oil**
- 1 1/2 tablespoons honey**
- 1 teaspoon cumin**
- 1 teaspoon ground ginger**
- 1/2 teaspoon smoked paprika**
- Salt**
- 1/4 cup roasted skinned hazelnuts,**
chopped
- 2 tablespoons goat cheese,** crumbled
- 1 tablespoon freshly chopped parsley,**
for garnish
- Warm bread, for serving**

Yields 3 cups.

Preheat oven to 350°. Put beets in a small roasting pan and add 1/4 cup of water. Cover with foil and bake for about 1 hour, until tender. Let cool slightly.

Peel beets, cut into wedges and transfer to a food processor. Add garlic, chile and yogurt and pulse until blended. Add olive oil, honey, cumin, ground ginger and smoked paprika and puree. Season with salt. Scrape into a wide, shallow bowl. Scatter the hazelnuts, goat cheese and chopped parsley on top and serve with bread.

*This recipe appeared at www.athoughtforfood.net/beet-dip
on February 24, 2015.*