

# FOLDED HILLS

WINERY · RANCH · FARMSTEAD

## HERBY YOGURT DIP WITH BEETS

Recipe by Megan Dilley

### Ingredients:

- 2 medium beets, peeled and quartered
- 1 lemon, zested and juiced
- Kosher salt
- 2 garlic cloves, grated
- ¼ cup olive oil, plus more for drizzling
- ½ cup fresh herbs, such as chives and dill, or a mix, coarsely chopped
- 3 cups greek yogurt

### Directions:

Step 1: Preheat oven to 425°. Toss beets with kosher salt and a drizzle of olive oil on a rimmed baking sheet. Bake until fork tender, about 15-20 minutes. Let cool and set aside.

Step 2: In a medium mixing bowl, stir together greek yogurt, lemon juice, grated garlic, ¼ cup herbs (reserving the rest), and 1 tsp kosher salt. Set aside.

Step 3: Pulse cooled, roasted beets, in a food processor or blender. Slowly add ¼ cup olive oil and puree until smooth.

Step 4: Fold puréed beets into yogurt mix, stirring for a few turns. Dip should look like a swirl of yogurt and beet puree, not fully incorporated. Top with remaining herbs, a few pinches of kosher salt, and a drizzle of olive oil.

Serve as a dip with vegetables, crackers, bread, or chips!

## Pair with Grant Grenache



Point phone camera at  
QR Code for more info.

