Pureéd Beets with Yogurt & Za'atar

From Jerusalem: The Cookbook, by Ottolenghi and Tamimi



BEETS:

2 pounds beets, roasted or boiled until tender and peeled

2 cloves garlic, crushed

1 small red chile, seeded, finely chopped

1 cup yogurt

3 tablespoon olive oil

1 1/2 tablespoon maple syrup

1 tablespoon Za'atar

1/2 teaspoon salt, or to taste

1/4 cup mashed potatoes (use only if mixture is too thin)

GARNISHES:

2 whole green onions, minced

2 tablespoons hazelnuts, toasted and chopped

1/4 cup soft goat cheese, crumbled

Carolyn T's Blog - Tasting Spoons
http://tastingspoons.com

Servings: 10

Note: If you buy fresh beets, cut off tops and tails (without cutting into the main body of the beet), puncture with a knife and wrap the bunch in foil and place on a baking sheet. Bake for 30-40 minutes at 375°F. When tender, allow to cool, peel and chop or slice.

1. Add everything to the bowl of a food processor and run until smooth. (If the mixture is too soft and runny, add some softly mashed potato.)
2. Scoop the mixture onto a flat type bowl or plate, use a spoon to spread it out. Cover with plastic wrap and allow to sit for 1-2 hours, if possible, to blend flavors.
3. Garnish with sliced green onions, toasted hazelnuts and crumbled goat cheese. Serve with crackers or flatbread.

Per Serving (excluding unknown items): 120 Calories; 7g Fat (53.7% calories from fat); 3g Protein; 11g Carbohydrate; 2g Dietary Fiber; 6mg Cholesterol; 201mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 1/2 Vegetable; 0 Non-Fat Milk; 1 Fat; 0 Other Carbohydrates.