



Roasted Beets with Fresh Herbs, Feta and Pine Nuts

Ingredients:

2 pounds medium red beets, trimmed and scrubbed
1 tablespoon vegetable oil
Fine sea salt
Freshly ground black pepper
1/4 cup pine nuts
1 (6-ounce) container Blue Hill Yogurt - Beet
2 tablespoons prepared horseradish
1 tablespoon red wine vinegar
1 tablespoon honey
3 tablespoons finely chopped shallot (1 medium)
2 tablespoons finely chopped mint
1 1/2 tablespoons finely chopped dill
5 ounces feta cheese, crumbled (1 1/4 cups)

Directions:

Preheat oven to 400F with rack in middle.

Layer 2 large sheets of foil; place beets on top. Drizzle beets with oil and season well with salt and pepper, then tightly wrap in the double layer of foil and place on a rimmed baking sheet. Roast until beets are tender when pierced with a knife, 1 1/4 to 1 1/2 hours.

Meanwhile, in a small skillet, toast pine nuts over medium-low heat, tossing occasionally, until lightly golden, about 5 minutes. Transfer to a plate and let cool completely.

Remove beets from oven, then carefully unwrap and transfer to a plate. When cool enough to handle, peel beets, discarding roots and stem ends, then cut into 1-inch cubes. Place in a bowl; refrigerate to cool completely. Meanwhile, in a large bowl, whisk together yogurt, horseradish, vinegar, honey, 1/2 teaspoon salt and generous pinch pepper. Stir in shallot, mint and dill, mixing well to combine. Add beets to dressing, then stir well to combine. Gently stir in nuts and cheese. Adjust seasoning to taste.