

BLOOD ORANGE, ROASTED BEETS, & PISTACHIO WITH YOGURT

INGREDIENTS

4 medium red beets
4 medium golden beets
2 tbsp extra-virgin olive oil
Salt and freshly cracked pepper
4–5 sprigs fresh thyme
¼ c pistachios
3 blood oranges
1 small shallot, finely chopped
2 tbsp red wine vinegar
¾ c full-fat Greek yogurt
4–5 sprigs fresh tarragon

PREHEAT

Preheat oven to 425°.

DIRECTIONS

Place red beets in center of large piece of foil.

Drizzle with oil and season with salt and pepper.

Add a few thyme sprigs and tightly seal foil around the beets to make a packet.

Repeat with golden beets.

Place packets on a rimmed baking sheet and roast until beets are tender when pierced with a knife, 45 minutes to 1 hour, depending on the size of your beets.

Unwrap beets and let them cool slightly.

Remove the skin by pinching and peeling it off with your fingers.

Squeeze juice from half of an orange into a medium bowl.

Add the shallot and vinegar.

Season with salt and pepper and whisk in the oil.

Using sharp knife, remove the pith and peel from the remaining 2½ blood oranges and slice them crosswise in ¼-inch-thick rounds.

Cut the beets into wedges and toss them with some of the dressing, making sure to keep the golden and red beets in separate bowls.

Just before serving, season yogurt with salt and pepper.

Arrange orange slices and beet wedges over the yogurt, spooning some of the dressing over the top.

Sprinkle with the chopped pistachios and healthy dose of tarragon.