

Baked Beets with Yogurt and Chives

From – *Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce*

6 large beets
1 ½ cups plain yogurt
½ cup chives – chopped
salt and pepper to taste

- Wrap each beet in aluminum foil.
- Bake at 425F until tender about 1 hour.
- Let stand until cool enough to handle.
- While beets cool combine remaining ingredients.
- Unwrap beets and with fingers and a paring knife slip off skins and trim.
- Mash or cut in half.
- Serve with yogurt mixture.



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