Za'atar-Spiced Beet Dip with Goat Cheese
By Adapted by Laura and Alan Rabishaw, inspired by **YOTAM OTTOLENGHI**

Ingredients

4 medium beets (approximately 1 lb), trimmed
    —OR Use a product like LOVE's Beets precooked to skip STEP 1 below
2 small garlic cloves, minced
1 small hot pepper, seeded and minced
2/3 cup plain Greek yogurt
2 tablespoons extra-virgin olive oil
1 tablespoons date syrup
2tsp + za'atar
Salt
1/4 cup roasted pistachios, chopped
2 tablespoons goat cheese, crumbled
2 scallions, thinly slice
Pita or Crunchy Vegetables, for serving

Step 1

Preheat the oven to 350°. Put the beets in a small roasting pan and add 1/4 cup of water. Cover with foil and bake for about 1 hour, until tender. Let cool slightly.

Step 2

Peel the beets, cut into wedges and transfer to a food processor. Add the garlic, chile and yogurt and pulse until blended. Add the olive oil, date syrup and za'atar and puree. Season with salt. Scrape into a wide, shallow bowl. Scatter the pistachios, goat cheese and scallions on top and serve with bread.

Roasted Beets with Chick Peas
Various Recipes Adapted by Laura and Alan Rabishaw

Ingredients

4 medium beets (approximately 1 lb), trimmed
    —OR Use a product like LOVE's Beets precooked to skip STEP 1 below

1 can Chick Peas, drained and rinsed
2 tbls of your favorite middle eastern spice blend
(za'tar, harissa powder, ras al hanout, hawaij or other. You can buy premixed, or google for recipes)
Salt and pepper to taste
Extra-virgin olive oil

Step 1

Preheat the oven to 350°. Put the beets in a small roasting pan and add 1/4 cup of water. Cover with foil and bake for about 1 hour, until tender. Let cool slightly.

Step 2

Peel the beets, and cut into wedges, or your favorite bite sized shape. LOVE beets can simply be opened, drained and chopped foregoing Step 1. Mix the beets, Chick Peas, spice blend, salt and pepper, together with olive oil. Spread on a parchment lined cookie sheet. Bake in 400 degree oven for 20-30 minutes, until desired color and crispness.