

Ginger Beet Dip

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*2 medium cooked beets
1 cup plain Greek yogurt
2 tablespoons olive oil
1 tablespoon peeled ginger, grated
1 tablespoon lemon juice
1 tablespoon honey
1 teaspoon ground coriander
1 teaspoon Kosher salt
sliced scallions (for topping)*

In a food processor, puree the beets, yogurt, olive oil, ginger, lemon juice, honey, coriander and Kosher salt.

Top with the sliced scallions.

Per Serving (excluding unknown items): 356 Calories; 27g Fat (66.1% calories from fat); 2g Protein; 30g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 1959mg Sodium. Exchanges: 0 Grain(Starch); 2 Vegetable; 0 Fruit; 5 1/2 Fat; 1 Other Carbohydrates.