

Recipe Name Roasted Golden Beet Soup with Beet Green Drizzle

Ingredients:

- 4 Tbsp. (1/2 stick) non-dairy butter (I like Miyoko's)
- 6 2 ½" diameter golden beets, peeled and cut into ¾" cubes (about 6 cups), reserve beet greens
- 1 large yellow onion, chopped
- 4 tsp. minced fresh ginger
- 1 tsp. minced garlic plus one small clove (about ¼ tsp. minced)
- 1 ½ Tbs. lemon zest
- 3 Tbsp. lemon juice
- ¾ tsp. ground turmeric
- 4 cups vegetable broth
- 1-2 Tbsp. good olive oil
- Salt & Pepper

Directions

1. Place diced beets onto roasting pan. Sprinkle with salt and pepper. Drizzle with avocado oil and toss to combine. Roast in 400 degree oven for 20 minutes, tossing once after about 10 minutes. Beets should be browning, but not fork tender yet.
2. When beets are near finished roasting, in medium sized pot, melt butter over medium heat. Add onions and a sprinkling of salt. Saute for 3-5 minutes until onions are translucent.
3. Add garlic, ginger and ground turmeric, stirring frequently, for another 1-2 minutes or until fragrant.
4. Add vegetable broth, lemon zest, lemon juice and roasted beets. Simmer for about 15 minutes or until beets are fork tender.
5. Puree soup in blender in batches so that you don't fill blender more than half way full, since soup is hot.
6. Once pureed, return soup to pot, season with salt and pepper as needed.
7. Place cleaned beet greens (about ¾ cup) into the blender with olive oil, one small clove of garlic and ½ cup of soup. Blend until greens are pureed and smooth.
8. Store separately, and serve soup with a drizzle of greens puree over top.