

BEET-CARROT SLAW WITH GARLICKLY LABNEH

Ingredients:

3 Cups of Yogurt
3 Cloves of garlic, Grated

3 lbs of carrots
1 lb of beets

3/4 Cup Olive Oil
9 Tablespoons fresh lemon juice
3 Tablespoons Champagne vinegar
6 teaspoons Honey
3 teaspoons salt
3/4 teaspoon pepper

3 Tablespoons lemon zest
3/4 Cup chopped pistachios
Mint leaves, cleaned and separated from stems
1 1/2 teaspoons dried coriander

Recipe:

1. In a bowl, mix yogurt and garlic until combined and set aside.
2. Clean and grate carrots. Set aside.
3. Clean, peel and grate beets. Set aside - do not combine with carrots.
4. In a bowl, combine olive oil, lemon juice, vinegar, honey, salt and pepper. Whisk and set aside.
5. Chop pistachios and set aside.
6. Clean and separate mint leaves from stems.
7. 5 minutes before serving combine carrots and beets and toss with half of dressing mixture.
7. When ready to serve (we will do this step once we are ready for lunch). Spread yogurt mixture on spring platter. Top with carrot and beet mixture; drizzle with remaining dressing. Sprinkle with lemon zest, pistachios, mint leaves and coriander.