### Roasted Beet & Goat Cheese Dip

### INGREDIENTS

* 12 large beets, peeled (with vegetable peeler) and diced (4 cups)
* 16 ounces goat cheese
* 1 ¼ cups plain non-fat Greek yogurt
* 2 ½ tablespoons balsamic vinegar
* 6 teaspoons fresh thyme leaves (courtyard garden)
* 4 cloves garlic, roughly chopped
* Olive oil
* Salt
* Pepper

### INSTRUCTIONS

* Pre-heat the oven to 400 degrees F. Place the chopped beets onto a large sheet pan with parchment paper, drizzle with olive oil and season with salt and pepper. Toss to coat and bake for 40-45 minutes, flipping once. Let cool for 5-10 minutes.
* Place the beets along with the rest of the ingredients into a food processor and blend until combined (do this in smaller batches). Season with salt and pepper to taste.

Store covered in fridge