Pretty in Pink Beet & Labneh Dip

Cook Time: 0 min | prep Time: 0 min | total Time: 0 min | servings: 0

Ingredients:

- 500g cooked beetroot (about 2 large)
- 1/2 cup labneh
- 1 garlic clove, chopped
- 1/2 tsp onion powder
- 1-2 tbsp pomegranate molasses
- 1-2 tbsp lemon juice
- 2 tbsp tahini
- Salt and pepper to taste
- Crushed red chili to taste (optional)
- Feta cheese
- Pistachio dukkah

Instructions:

1. Place the cooked beetroot, sliced up, into the food processor or blender with the lanbeh, garlic and onion powder. Add the tahini and the lesser amount of lemon juice, and pomegranate molasses, and a sprinkle of salt, pepper and crushed chili is using. Blend until smoothie (it won't be completely smooth but that's okay).
2. Taste and add more lemon juice, pomegranate molasses, salt etc as you wish.
3. Keep in the fridge until ready to serve. Sprinkle on some feta cheese and dukkah (or pistachios) with some crackers or crusty bread on the side.