

# Pureed Beet Salad

From – *Madhur Jaffrey's World Vegetarian*

2 medium beets  
¼ cup chopped walnuts  
1 slice stale white bread or small boiled potato  
1 garlic clove, peeled and coarsely chopped  
6 Tbsp olive oil  
2 Tbsp red wine vinegar  
½ tsp salt, or to taste

- Cover the beets well with water and boil until tender, about 40 minutes. Drain. Peel and chop coarsely.
- In a blender or food processor combine beets and remaining ingredients. Blend until smooth.
- Serve you would hummus or over boiled or baked potatoes.



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