

## BEET PKHALI

### gluten-free, dairy-free

*For my birthday, my sweet son Matty took me to a cooking class of foods from Uzbekistan. This beet-walnut side dish was our favorite. It's credited to our teacher and cookbook author Anna Voloshyna.*

Serves 8

2 medium raw red beets, or pre-cooked, about 1 pound total  
1 1/2 c roasted or warmed walnut halves  
1/3 c tightly packed cilantro leaves, plus more for serving  
1/2 c tightly packed flat-leaf parsley leaves  
2 garlic cloves, minced  
1 T good balsamic vinegar  
1 T pomegranate molasses (find in a mediterranean store or online)  
1/2 t ground coriander  
1/2 t ground fenugreek  
3/4 t salt  
a few grinds of freshly ground pepper  
2 T pomegranate seeds for garnish, optional

Cover raw beets with water in a pot. Bring to a boil over medium-high heat. Cook until beets are easily pierced with a knife, about 30-40 minutes. Drain beets and cool for 10 minutes. Chop when cool.

In a food processor, combine all ingredients except beets and pomegranate seeds. Pulse until the walnuts and herbs are finely chopped. Add beets and pulse again until you have a thick paste. Top with pomegranate seeds, if using, and cilantro leaves. Enjoy!

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