

Rose-Marry Beet Sauce

This savory fresh beet and rosemary sauce will go well as a dip with your favorite veggies or a tantalizing salad dressing. Also use it to add more flavor to any meal that you are having...

Made with fresh organic veggies from our dear friends' garden... Thank you Rick and Katy Joy!

INGREDIENTS:

¼ cup chopped beet

1½ cups almonds

6 fresh sage leaves

¼ cup minced fresh rosemary

½ cup chopped red bell pepper

1 tbsp tamari

2 tbsp nutritional yeast

1 tbsp raw agave nectar

1 tsp sea salt

1/3 serrano pepper (add more if you like spicy!)

2 cloves garlic

½ lime juice

1¼ cups water

2 tbsp extra virgin olive oil

½-1 cup chopped beet greens

DIRECTIONS:

Place all the ingredients (except for the olive oil and the chopped beet greens) into your blender and blend until it becomes homogenous, then start pouring in the olive oil (while still blending), and let it blend a little bit more until it gets all smooth and creamy. If you notice that it's too thick and is too hard for the blender to mix, add in a little bit more water.

Place the sauce into a bowl and mix with the fresh chopped beet greens. Keep it refrigerated and it will last you for at least 3-4 days. Enjoy, it's really yummy!

