



Roasted Beet and Radish Crostini Topped with Chermoula Yogurt

Yield: 10

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS 1/10 Recipe
Whole Milk Greek Yogurt	1 cup	Calories 180
SupHerb Farms Fusions® Chermoula	1/3 cup	Fat 11g
Red and Yellow Beets, roasted and diced	4 (about 1 lb)	Saturated Fat 3g
Crumbled Feta Cheese	½ cup	Cholesterol 10mg
Radishes, roasted and diced	¼ cup	Sodium 290mg
Italian Country Bread (3/4" slices)	10 slices	Carbohydrate 15g
Extra-virgin Olive Oil	¼ cup	Fiber 2g
Radish microgreens	1 cup	Sugars 4g Protein 6g
		DIETARY STATEMENTS
		N/a

PREPARATION

1. In large mixing bowl, mix yogurt with SupHerb Farms Fusions® Chermoula just until blended.
2. In separate bowl, combine beets, feta cheese and radishes; mix well.
3. Place bread on baking sheet; brush with olive oil. Bake in 350°F oven or until toasted. Spoon beet mixture and dollop of yogurt mixture onto crostini; top with microgreens.