

# **Ginger Beat Soup**

from MarthaStewart.com

## **Ingredients**

- 2 tablespoons extra-virgin olive oil, plus more for serving (infused)
- 1/2 yellow onion, chopped
- 2 tablespoons chopped peeled ginger, plus 1/4 teaspoon grated ginger
- 3 garlic cloves, peeled and smashed
- Kosher salt and freshly ground pepper
- 3 cups chopped peeled beets (from 2 medium)
- 1 cup chopped Yukon Gold potato (from 1 large)
- 1/2 cup plain yogurt
- Fresh thyme leaves, for serving (optional)

## **Instructions**

- IN a medium saucepan, heat oil over medium-high. Add onion, chopped ginger, garlic and a pinch of salt; cook until softened, 4 to 5 minutes. Add beets, potato and 4 cups water. Season with salt and pepper. Bring to a simmer, cover and cook until vegetables are tender, 25 to 30 minutes. Let cool slightly; transfer to a blender. Blend until smooth, adding 1/4 to 1/2 water for desired consistency.
- Stir together yogurt and grated ginger. Ladle soup into bowls; swirl in yogurt. Top with thyme (if desired), a drizzle of infused olive oil and more pepper.

## **Notes**

Serves 4.

Consider substituting some or all of the water for a broth.