

STARTER & SNACK

Roasted Beet and Goat Cheese Dip with Chives and Thyme

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
55 min	15 min	40 min	4	\$1.68	221 kcal



Roasted Beet and Goat Cheese Dip with Chives and Thyme might be a good recipe to expand your hor d'oeuvre recipe box. This recipe makes 4 servings with 221 calories, 10g of protein, and 11g of fat each. For \$1.68 per serving, this recipe covers 11% of your daily requirements of vitamins and minerals...

Ingredients

- ☐ 2 medium beets, leaves trimmed, or 1/2 pound roasted beets from deli or salad bar
- ☐ 1 small bunch chives, finely sliced
- ☐ ½ lemon, juiced
- ☐ 1 tablespoon olive oil
- ☐ 4 servings Crostini or bread sticks, for serving
- ☐ 4 ounce log goat cheese
- ☐ 4 servings Kosher salt and freshly ground black pepper
- ☐ 4 sprigs thyme

Method

- 1 Watch how to make this recipe.
- 2 Preheat oven to 400 degrees F.
- 3 If using raw beets, wash them clean of sand and dirt. Set aside to air dry or dry well with a towel or paper towel. If using roasted beets, proceed to food processor step.
- 4 Toss the beets in a mixing bowl with oil, thyme, a few pinches of salt and about 15 grinds of pepper.
- 5 Turn the beets out onto a baking sheet and roast until fork tender, shaking the pan occasionally to insure even cooking, about 40 minutes.
- 6 Remove beets from oven and set aside to cool. (You can do this up to a couple days ahead of time if you store them sealed in the refrigerator.)
- 7 Remove and discard the skins from the beets.
- 8 Cut beets into quarters.
- 9 Add the beet quarters to a food processor or blender. Pulse a few times until beets are roughed up into small but still chunky pieces.
- 10 Dump the blended beets into a serving bowl. Crumble the goat cheese into the beets and add the chives and lemon juice. Toss together and season with salt and pepper, to taste.
- 11 Serve with crostini or breadsticks.

Nutrition per serving

	221 KCAL	10 g PROTEIN	11 g FAT	22 g CARBS
Saturated Fat				4.8 g · 30% of daily needs
Fibre				3.7 g · 15% of daily needs
Sugar				7.7 g · 9% of daily needs
Sodium				303 mg · 13% of daily needs
Cholesterol				13 mg · 4% of daily needs
Vitamin C				7.9 mg · 10% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/roasted-beet-and-goat-cheese-dip-with-chives-and-thyme-148296