

I was happy to see the beets in my box this week and the soup described below ---
Easy, quick and delicious.

Red onion and beet soup (4-6 servings) from
Classic vegetarian cooking by Linda Fraser

Ingredients:

1 Tbsp olive oil
12 oz red onions sliced
2 cloves crushed garlic
10 oz cooked beets cut into thin sticks
5 Cups vegetable stock or water
1 Cup cooked soup pasta
2 Tbsp raspberry vinegar
Garnish
Low-fat yogurt or ricotta cheese, chives

Cook the onions and garlic gently in the olive oil until soft (about 20 min)
Add beets, stock or water, pasta vinegar and heat through.
Season to taste.
Top the bowls with garnish.