

# Berry Beet Sorbet Pops

Recipe By Chaia Frishman



Cooking and Prep:  3  
h 10 m

Serves:  6

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,

Gluten Free, Low Fat

Source: Family Table by

Mishpacha Magazine

It's breakfast time in your house on Pesach and if you have to look at one more matzah and cream cheese sandwich, you might just scream. How about a fun and refreshing brunch alternative that is healthy to boot? You can thank me later. [A Food Fight, Round 4 Recipe](#)

## Ingredients (5)

### Sorbet Pops

- 1 cup fresh or frozen strawberries
- 1 cup fresh or frozen blueberries
- 1/2 cup [Gefen Organic Beets](#)
- 2 tablespoons [Gefen Honey](#)
- 1 container vanilla-flavored Greek yogurt

## Start Cooking

### Blend

1. Pulse berries, beets, and honey in a blender till smooth. Set aside any part of the mixture that you want to keep pareve. Add yogurt to the rest and mix.

### Freeze

1. Freeze in a Quick Pop Maker or any half-cup popsicle maker.

### Tip:

Add some fresh blueberries to the pops before freezing to make these really stunning.