

2 pounds mixed small or medium beets (such as Chioggia, red, and/or golden), scrubbed  
6 tbsp olive oil, divided, plus more  
Kosher salt and freshly ground black pepper  
2 tbsp finely grated lemon zest  
2 tbsp fresh lemon juice  
¼ cup (lightly packed) fresh mint leaves, plus more  
2 tbsp torn fresh dill, plus more  
½ cup labneh (Lebanese strained yogurt) or plain Greek yogurt  
Flaky sea salt (such as Maldon)

Preheat oven to 400°F. Divide beets between 2 large sheets of foil. Drizzle beets on each sheet with ½ tablespoon oil; season with kosher salt and pepper and wrap up foil around beets. Roast on a rimmed baking sheet until tender, 40–50 minutes. Let cool slightly, then, using a paper towel, rub skins from beets (they should slip off easily). Crush beets with the bottom of a small bowl (it's alright if they fall apart).

Meanwhile, whisk lemon zest, lemon juice, and 2 tablespoons oil in a large bowl; set vinaigrette aside.

Heat 3 tablespoons oil in a large skillet over medium-high heat. Add beets, season with kosher salt and pepper, and cook until browned, about 4 minutes per side. Transfer to bowl with vinaigrette, add ¼ cup mint and 2 tablespoons dill, and toss to coat.

Serve beets and dollops of labneh drizzled with more oil, topped with more herbs, and seasoned with pepper and sea salt.