

Citrus Balsamic Roasted Beets

Ingredients:

- 6-8 small/medium red and/or golden beets
- Extra-virgin olive oil, for drizzling
- Sea salt
- Black pepper
- 1 large navel orange
- Balsamic vinegar
- Juice of 1/2 lemon

Directions:

1. Preheat oven to 400°F.
2. Place whole beets on a piece of foil. Drizzle generously with olive oil and pinches of sea salt and black pepper. Wrap the beets in the foil and roast on a baking sheet for 35 to 60 minutes, or until fork-tender.

(over)

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Prep time: 15 mins

Cook time: 45 mins

Serves: 4

as a side dish



3. Remove beets from the oven, remove foil, and let cool. Peel by holding them under running water and sliding the skins off with your hands.

4. Use a citrus peeler to peel long strips around the orange, avoiding the white pith. Grated zest would work here also. Slice 3/4 of the orange into segments. Reserve the remaining 1/4 wedge for squeezing.

5. Slice beets into 1" chunks and place in a bowl. Drizzle with olive oil and balsamic vinegar. Add lemon juice, orange juice from the remaining wedge, a few pinches of salt and pepper, and toss. Chill until ready to serve.

Recipe from Love & Lemons

More recipes at <https://stjoefarm.wordpress.com>

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*This is a delicious
summer or holiday
side dish!*

