

## Best Roasted Beets

Serves: 4

### Ingredients

3 medium beets, peeled and cut into large cubes  
 1 large sweet onion, cut into chunks  
 ¼ cup Champagne Balsamic Vinegar  
 ¼ cup Herbes de Provence Olive Oil  
 2 cloves fresh garlic, finely minced  
 1 teaspoon dried thyme  
 1 teaspoon salt  
 Freshly ground pepper to taste



### Method

Preheat oven to 400°. Cut the peeled beets into bite-sized cubes. Spread in a single layer on a baking sheet. In a small bowl, whisk together the Champagne Balsamic Vinegar, Herbes de Provence Olive Oil, garlic, thyme, salt, and pepper. Drizzle mixture over beets, and then toss to coat. Roast for 45-55 minutes or until beets are tender.

### To Serve

Remove from the oven and serve immediately.

### Variations

\* Chill beets and mix with ¼ cup crumbled feta cheese. Drizzle with Champagne Balsamic. For a savory taste, use Ultra-Premium Extra-Virgin Olive Oil and Lemongrass Mint Balsamic Vinegar.

\* Save the beet tops and wash and drain. Sauté in a couple of tablespoons of Ultra-Premium Extra-Virgin or flavored Olive Oil, adding salt and pepper, and you have another tasty, healthy side.



BEETS ARE SO PRETTY AND COME IN A VARIETY OF COLORS. NO MATTER WHICH VARIETY USED, THIS RECIPE IS SURE TO PLEASE. THEY CAN BE SERVED WARM OR COLD.

Beets