

## **FEBRUARY: ROASTED BEETS WITH RASPBERRY VINAIGRETTE**

PREP TIME: 15 MINS COOK TIME: 40 MINS TOTAL TIME: 55 MINS Serves: 6

### **Ingredients:**

12 beets  
3 tablespoons good olive oil  
1½ teaspoons fresh thyme leaves, minced  
2 teaspoons kosher salt  
1 teaspoon freshly ground black pepper  
2 tablespoons raspberry vinegar  
Juice of 1 large orange

### **Directions:**

Preheat the oven to 400 degrees.  
Remove the tops and the roots of the beets and peel each one with a vegetable peeler.  
Cut the beets in 1½-inch chunks. (Small beets can be halved, medium ones cut in quarters, and large beets cut in eighths.)  
Place the cut beets on a baking sheet and toss with the olive oil, thyme leaves, salt, and pepper.  
Roast for 35 to 40 minutes, turning once or twice with a spatula, until the beets are tender. Remove from the oven and immediately toss with the vinegar and orange juice.  
Sprinkle with salt and pepper and serve warm.



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