

Roasted Golden Beets

Makes 6

Golden beets have the sweetness of red beets but don't bleed into the adjacent food.

Ingredients:

- 4 Golden beets
- 2 Tbsp. olive oil
- 1 tsp. dried thyme leaves
- 1 pinch sea salt



Equipment:

- Rimmed baking sheet
- Parchment paper

Preston 2025

Roasted Golden Beets:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Preheat oven to 425	20
	Peel and cut beets into 1/4 inch slices	5
	Toss the beets with 2 Tbsp. olive oil and 1 tsp. dried thyme leaves	1
	Line rimmed baking sheet with parchment paper	1
	Arrange beets on the baking sheet so they don't touch	2
	Sprinkle beets with sea salt	1
	Roast until fork tender	15
	Total	40 min.