

Roasted Golden Beets



INGREDIENTS

- 4-5 medium golden beets
- 3/4 tsp ground coriander
- 1/2 tsp honey
- 1/4 tsp ground cumin
- 2 c arugula
- 1/4 feta (or other cheese), crumbled
- 2 tbsp chopped pistachio, toasted
- sea salt & black pepper
- 1/4 c lemon juice
- 1 garlic clove, grated
- 1 tsp dijon mustard
- 1/3 c evoo

INSTRUCTIONS

1. Preheat oven to 400.
2. Place each beet on a piece of aluminum foil, drizzle with evoo and season with salt and pepper. Wrap the beets in the foil and place of baking sheet pan, and then roast for 40-90 minutes, or until the beets are soft and fork tender. Remove the beets from the oven, remove the foil, and let cool. When the beets are cool to the touch peel the skins. I like to put them in a dish towel and gently rub off all of the skin.
3. Cut the beets into bite sized pieces.
4. In a small bowl combine the lemon juice, garlic, coriander, cumin, honey, dijon, and season with salt and pepper. Whisk to combine and slowly drizzle the evoo while whisking to finish the dressing.
5. Arrange the beets, arugula, feta, and pistachios on a platter. Drizzle with the dressing and season with salt and pepper to taste.