

## Roasted Beets with Feta

Prep Time: 15 minutes

Cook Time: 45 minutes

Ready In: 1 hour 15 minutes

### Ingredients:

- 4 beets, trimmed
- 2 cloves of garlic (can use ¼ cup shallots, chives or green onions instead)
- 2 T minced fresh parsley
- 2 T olive oil
- 1 T balsamic vinegar
- 1 T red wine vinegar
- Salt and Pepper to taste
- ¼ cup crumbled feta cheese

### Directions:

1. Preheat oven to 400 degrees F. Wrap each beet individually in aluminum foil and place onto a baking sheet.
2. Bake beets in preheated oven until easily pierced with a fork, 45 minutes to an hour. Once done, remove from oven and allow the beets to cool until you can handle them. Peel beets and cut into ¼ inch slices.
3. While the beets are roasting, whisk together garlic, parsley, olive oil, balsamic vinegar, and red wine vinegar in a bowl until blended; season to taste with salt and pepper and set aside.
4. To assemble the dish, place the warm, sliced beets onto a serving dish, pour vinaigrette over the beets and sprinkle with feta cheese before serving.