

ROASTED BEETS WITH LEMON

From Wegmans.com

(serves 8)

Ingredients

- 2 bunches fresh **beets** (approx.8), washed, trimmed (but not peeled)
- 1 tsp Lucini extra virgin **olive oil**
Kosher salt and **pepper**, to taste
- 1 Tbsp Gefen **honey**
- 1 **lemon** juiced (about 1 ½ Tbsp)

Instructions

- 1.** Preheat oven to 350°F. Toss whole beets in oil. Place on parchment paper-lined baking pan. Roast about 1 hour, until soft and fork-tender.
- 2.** Place beets in a bowl; cover bowl snugly with plastic wrap. Let stand 15 minutes to steam peels loose.
- 3.** Peel beets; cut into wedges. Season with salt and pepper. Add honey and lemon juice; toss.

CHEF'S TIP: Try dipping beets in labneh (yogurt cheese).