

ROASTED BEETS AND SAUTÉED BEET GREENS

from allrecipes.com

(4 servings)

Ingredients

- 1 bunch **beets** with greens
- ¼ cup **olive oil**, divided
- 2 cloves **garlic**, minced
- 2 Tbsp chopped **onion** (*optional*)
- salt** and **pepper** to taste
- 1 Tbsp **red wine vinegar** (*optional*)

Preparation

- 1.** Preheat the oven to 350°F (175°C).
- 2.** Wash the beets thoroughly, leaving the skins on, and remove the greens. Rinse greens, removing any large stems, and set aside. Place the beets in a small baking dish or roasting pan, and toss with 2 tablespoons of olive oil. If you wish to peel the beets, it is easier to do so once they have been roasted.
- 3.** Cover, and bake for 45 to 60 minutes, or until a knife can slide easily through the largest beet.
- 4.** When the roasted beets are almost done, heat the remaining 2 Tbsp olive oil in a skillet over medium-low heat. Add the garlic and onion, and cook for a minute. Tear the beet greens into 2 to 3 inch pieces, and add them to the skillet. Cook and stir until greens are wilted and tender. Season with salt and pepper.
- 5.** Serve the greens as is, and the roasted beets sliced with either red-wine vinegar, or butter and salt and pepper.