

BALSAMIC GLAZED BABY BEETS WITH GREENS

from [Frog Star Farm](#)

Ingredients

- 10-14 **baby beets** with greens attached
- 1 small **white onion**
- 3 Tbsp **balsamic vinegar**
- 1 Tbsp extra virgin **olive oil**
- 2 sprigs fresh **tarragon** or **thyme**
- salt**
- pepper**

Instructions

- 1.** Rinse and scrub the beets under cold water. Remove the greens, cut the beets to bite size and coarsely chop the greens. Julienne the onion into 1/4" pieces.
- 2.** Using a pan with a lid, arrange the beets and onion into a single flat layer. Sprinkle EVO and balsamic on top. Add herb sprigs, a pinch of salt and enough water to cover. Bring pot to a boil, then add the lid and reduce to a simmer. Cook the beets for 15-20 minutes or until they are right on the verge of being properly tender. Add the greens to the pan, cover and cook for three more minutes.
- 3.** Fold everything together, reduce the liquid to a glaze (it should evenly coat the back of a spoon) and season to taste.
Cooking time (duration): 40 minutes