

## Brandy's Roasted Beets



Prep Time: 15 min / Cook Time: 45 min

### INGREDIENTS

3 beets

2 teaspoons olive oil

¼ teaspoon of dried thyme (if too strong for your taste cut down to 1/8 teaspoon)

½ teaspoon of sea salt

¼ teaspoon of ground black pepper

2 teaspoons of red wine vinegar

Juice of half of 1 lime (or 2 teaspoons lime juice)

### DIRECTIONS

Preheat oven to 400 degrees.

Removed tops and roots of the beets. Peel beets with a vegetable peeler. Cut each beet in half and each half into eighths.

Place beets in a bowl and olive oil and toss. Add thyme, sea salt, and pepper and toss again. Place seasoned beets on a baking sheet. Roast for 45 minutes; turn once midway with spatula. Bake until beets are tender (easily punctured with a fork.)

Remove from oven and promptly toss with red wine vinegar and lime juice. If desired, top with blue cheese crumbles and sliced almonds. An alternative topping is gorgonzola crumbles and pecans. These beets are delicious by themselves but the cheese and nuts add a wonderful combination of flavors.

Brandy