

Roasted Beets with Goat Cheese and Walnuts

Savannah · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

2 hrs 35 mins

Description

Twiceroasted beets with goat cheese crunchy nuts and slightly bitter greens thats my idea of an easy healthy beautiful fall lunch Or dinner or breakfast or brunch Serve with toasted walnut bread

Ingredients

- - ½ cup chopped walnuts - 1 large beet
- top and bottom trimmed and beet greens retained - 1 tablespoon walnut oil
- or more to taste - 2 ounces soft goat cheese - kosher salt and freshly ground black pepper to taste - 2 tablespoons champagne vinegar - 1 cup reserved beet greens
- cut into very thin slivers - 2 teaspoons chopped fresh chives

Instructions

1. Preheat the oven to 275 degrees F (135 degrees C). Spread walnuts onto a baking sheet. Toast in the preheated oven until golden brown and fragrant
2. about 45 minutes. Watch carefully as they burn quickly. Remove from the oven and set aside until needed. Increase the oven temperature to 375 degrees F (190 degrees C). Crinkle up a piece of aluminum foil and place it into an oven-safe dish or pie plate. (The foil will act as a disposable rack.) Place beet onto the foil. When the oven has preheated
3. bake beet until just turning tender
4. about 45 minutes. Remove from the oven and increase the oven temperature to 400 degrees F (205 degrees C). Wrap beet in aluminum foil and let cool for 15 to 30 minutes. Unwrap beet and peel with a sharp paring knife. Cut beet in half
5. then slice halves into thick half-moons. Brush walnut oil over the bottom and sides of a baking dish. Arrange beet slices in the dish in a single layer. Crumble goat cheese into any empty spaces and then over beets. Season with salt and pepper. Bake in the preheated oven until beets are sizzling and cheese is slightly browned at the edges
6. about 15 minutes. Remove from the oven and let cool for 10 minutes. Drizzle vinegar over top
7. and garnish with beet greens
8. chives
9. and toasted walnuts. Serve warm. Allrecipes Magazine Chef's Note You can roast the beet the day before
10. wrap it in foil
11. and refrigerate it overnight before continuing with the recipe. Editor's Note: Please note the differences in ingredient amounts and yield
12. as well as the method of cooking the beets when using the magazine version of this recipe.