

Tasty Roasted Beets

Savannah · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

Cubed beets are roasted with olive oil and thyme in a hot oven until tender for a colorful vegetable side dish during fall and winter

Ingredients

- - 4 beets
- peeled and cut into $\frac{3}{4}$ -inch cubes - 2 tablespoons olive oil - 1 teaspoon dried thyme leaves (Optional) - 1 pinch sea salt
- or to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 425 degrees F (220 degrees C). Line a baking sheet with parchment paper. Toss together beets
2. olive oil
3. and thyme in a large bowl until beets are well coated. Dotdash Meredith Food Studios Spread evenly onto the prepared baking sheet. Sprinkle with sea salt. Dotdash Meredith Food Studios Roast in the preheated oven until beets are tender
4. 10 to 20 minutes. A fork inserted into the center of a beet cube should come out easily. Dotdash Meredith Food Studios