

Roasted Beet Salad

Savannah · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

2 hrs 10 mins

Description

This roasted beet salad with balsamic vinegar dressing is tasty on its own and makes the perfect addition to any plain green salad

Ingredients

- - 6 medium beets
- trimmed and scrubbed - 2 tablespoons aged balsamic vinegar - 2 teaspoons real maple syrup - salt and ground black pepper to taste

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Wrap beets loosely in aluminum foil and place on a rimmed baking sheet. Roast in the preheated oven until easily pierced with a knife or skewer
2. 50 to 60 minutes. Unwrap and cool until easily handled
3. about 10 minutes. Peel beets and cut into chunks. Mix vinegar and maple syrup together; season with salt and pepper. Pour over beets. Refrigerate until beets absorb the flavors
4. at least 1 hour. Serve cold.