

Roasted Beets with Almond Orange Vinaigrette

4 beets, washed and trimmed
3 T roasted almond oil
2 T blood orange vinegar
1 T orange juice
salt and pepper, to taste
1 tsp orange zest
1 T fresh parsley, minced

Preheat oven to 400 degrees. Trim and rinse beets. Place beets in foil, drizzle 2 tablespoons roasted almond oil and fold foil to close. Place in oven on a baking sheet and roast for 1 hour or until tender. Let cool. Peel beets under cold water. Cut peeled beets into small wedges and place in medium bowl.

In small bowl, whisk together 1 tablespoon roasted almond oil, blood orange vinegar, orange juice, salt and pepper. Drizzle beets with vinaigrette and toss. Add orange zest and parsley and toss again. Serve as a side or a starter salad.



ATLANTA BOTANICAL GARDEN