

Beet and Tomato Salad

From – *Everyday Food*

1 pound beets – scrubbed clean
5 tsp extra-virgin olive oil, divided
2 Tbsp minced onion
2 tsp red wine vinegar
3 medium tomatoes sliced ¼ inch thick
1 Tbsp fresh oregano (optional)
salt & pepper to taste

- Preheat oven to 425.
- Place beets on a large piece of foil on a baking sheet.
- Top with 2 tsp olive oil and season with salt and pepper to taste.
- Fold foil around beets and crimp ends to form a packet.
- Place in oven and roast until tender 45-60 minutes.
- Remove beets from foil and let cool, then peel and cut into ¼ inch thick slices.
- In a small bowl, whisk together 3 tsp oil, onion, red wine vinegar, and salt and pepper to taste.
- On a large platter, arrange beet and tomato slices.
- Drizzle with dressing and fresh oregano.



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