

Roasted Beets 'n' Sweets

serves 6-8 as an appetizer or 4-6 as a main dish

Ingredients:

6 medium beets, peeled and cut into chunks

2 ½ tbs. olive oil, divided

1 tsp. garlic powder

1 tsp. kosher salt

1 tsp. ground black pepper

1 tsp. sugar

3 medium sweet potatoes, cut into chunks

1 large onion, chopped

Sauce Ingredients:

½ cup aged balsamic vinegar

½ ounce dark chocolate, chopped

½ teaspoon honey

generous pinch kosher salt

Instructions:

- Preheat oven to 400 degrees.
- In a bowl, toss the beets with ½ tbs. olive oil to coat.
- Spread in single layer on baking sheet.
- Mix the remaining 2 tbs. olive oil, garlic powder, salt, pepper, and sugar in a large resealable plastic bag.
- Place the sweet potatoes and onion in the bag.
- Seal bag, and shake to coat vegetables with the oil mixture.
- Bake beets 15 mins.
- Mix sweet potato mixture with the beets on a baking sheet.
- Continue baking 45 minutes, stirring after 20 minutes, until all vegetables are tender.

*Note: Baking time may vary depending on the size of the chunks.

Sauce Instructions:

- Put the vinegar in the smallest saucepan you have and simmer over medium low heat until reduced to ¼ cup.
- Remove the pan from heat and add the chocolate.
- Let the chocolate melt for 30 seconds, then use a small spatula to gently stir the syrup until the chocolate has melted completely and the syrup is smooth.

- Add the honey and salt and mix well.
- Cover the pan to keep the sauce warm until you're ready to serve.
- Pour the sauce over the vegetables and serve.

Origin unknown.

Happy Thanksgiving from Environmental Volunteers!
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