

# Golden Beet Gratin

prep 10 min ★ cook 60 min ★ yields 4-6 servings

## INGREDIENTS

- 1 bunch golden beets, peeled, ends trimmed and thinly sliced
- 3/4 c full fat canned coconut milk
- 2 cloves garlic, minced
- salt and pepper
- 4-5 sprigs fresh thyme removed from stem, plus more for garnish
- 1/4 c chopped walnuts
- 1/4 c freshly grated parmesan cheese

## INSTRUCTIONS

Preheat oven to 400 degrees F. Arrange sliced beets in a baking dish. Combine coconut milk, garlic, salt, pepper and thyme in a small bowl and heat in the microwave (alternatively in a small sauce pot on the stove) until just warmed and fragrant. Pour milk mixture over the beets in the baking dish and cover with aluminum foil. Place in the oven and bake for 45 minutes. Remove foil, top beets with chopped walnuts and parmesan cheese and bake uncovered for another 15-20 minutes until nuts are golden brown and toasted on top. Remove from oven, garnish with additional thyme and let sit 5-10 minutes before serving.

