

Easy Roasted Beets

prep 10min ★ cook 15min ★ 4 servings

INGREDIENTS

4 to 5 beets
3 tbsps olive oil
kosher or sea salt

INSTRUCTIONS

Preheat the oven to 425 degrees F and line a baking sheet with parchment paper.

Wash beets using a vegetable scrubber. Remove the stem and root end with a sharp knife. Use a vegetable peeler or paring knife to peel the beets. Slice the beets into 1/4" thick rounds and place them in a small bowl.

Drizzle the olive oil over the sliced beets, toss and combine. Place the sliced beets in a single layer on your prepared baking sheet and sprinkle with kosher salt.

Roast in the hot oven until the beets are fork tender, 10-15 minutes. Enjoy hot with additional salt to taste.

