
Roasted Beets with Goat Cheese and Walnuts

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Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 15 minutes

2 pounds beets, tops and bottoms trimmed and the beet greens reserved

2 tablespoons walnut oil

4 ounces soft goat cheese

1/2 teaspoon Kosher salt

1/2 tablespoon freshly ground black pepper

1/4 cup champagne vinegar

1 cup chopped walnuts, toasted

1 tablespoon chopped fresh chives

Preheat the oven to 375 degrees.

Wrap the beets in foil and bake on a baking sheet until tender, 45 to 60 minutes. (The beets can be baked and chilled, in foil, one day ahead.)

Increase the oven temperature to 400 degrees. When the beets are cool enough to handle, peel, halve and cut into 1/2-inch-thick half-moon slices.

Brush a two-quart baking dish with walnut oil. Arrange the beet slices in a single layer. Crumble goat cheese over the top and sprinkle with salt and pepper. Roast until the beets are sizzling and the cheese is lightly browned, about 15 minutes. Cool slightly.

Meanwhile, thinly slice the reserved beet greens. Arrange on a serving platter. Spoon the beets and cheese over the greens.

Side Dishes

Per Serving (excluding unknown items): 197 Calories; 15g Fat (66.7% calories from fat); 8g Protein; 10g Carbohydrate; 3g Dietary Fiber; 7mg Cholesterol; 229mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 1/2 Vegetable; 2 Fat.