

OVEN-ROASTED BEETS WITH HONEY RICCOTTA

By Evolvingtable.com

Prep Time: 15 minutes

Cook Time: 40 minutes

Ingredients

- 1 lb. golden beets peeled and cut into ½-inch cubes
- 1 lb. purple beets peeled and cut into ½-inch cubes
- 2 Tbsp. olive oil, plus one additional tablespoon for dressing
- ¼ tsp. salt
- ½ cup ricotta cheese
- ¼ tsp. salt
- 1 Tbsp. honey
- 1 tsp. fresh rosemary finely chopped, plus more for garnish

Instructions

1. Preheat oven to 375 degrees. Line baking sheet with parchment paper.
2. Combine beets, olive oil, and ¼ teaspoon salt in a glass bowl and toss until completely coated.
3. Place beets on baking sheet and roast for 35-40 minutes, flipping beets halfway through.
In a medium-sized bowl combine 1 tablespoon olive oil, ¼ teaspoon salt, honey, and rosemary. Whisk until combined and refrigerate until ready to use.
4. Serve beets warm with honey drizzle, fresh ricotta crumbles and topped with additional rosemary, if desired. Enjoy!