

FOLDED HILLS

WINERY · RANCH · FARMSTEAD

ROASTED BEETS & GOAT CHEESE

Ingredients:

- 4 beets (you can roast up to 8 beets at a time, use 4 for a serving)
- Olive oil
- Kosher salt
- 2 ounces soft goat cheese
- 2 chives, thinly sliced

Directions:

Step 1: Preheat the oven to 425°. Wash the beets, trim off about 1 inch of beet greens (save these for later and use them in a salad!).

Step 2: Rub the beets lightly with olive oil. Place beets in a covered, oven proof dish. Roast beets for 45 minutes to 1 ½ hours, depending on size. Pierce with a fork every ten minutes, beets are ready when tender.

Step 3: Let beets cool for a few minutes. Place them under cool water and rub off the skins with your fingers. You can serve immediately or refrigerate the whole beets until ready to serve.

Step 4: To serve, slice the beets into rounds and arrange them on a plate. Drizzle with olive oil and sprinkle with 1 pinch of kosher salt. Top with goat cheese and sliced chives.



Pair with Lilly Rosé

Point phone camera at
QR Code for more info.

