

Beet and Radish Salad

We found the sweetness of the roasted beets and the snap of the radishes to complement each other beautifully. This is a simple, delicious, healthy salad that would go well with many main dishes. Enjoy!

8 baby or small Chioggia beets, trimmed
8 French breakfast radishes, trimmed and halved if large
1 tablespoon extra-virgin olive oil
1 tablespoon fresh lemon juice
2 teaspoons chopped fresh thyme
Coarse salt and freshly ground pepper

Preheat oven to 450 degrees. Line a piece of foil with parchment. Place beets in the center, fold in half, and fold edges. Place on a baking sheet and roast until tender, about 1 hour. Unwrap beets, let cool slightly, and then peel. Cut beets into quarters.

Place vegetables in a medium bowl. Drizzle oil and lemon juice on top. Add thyme, season with salt and pepper, and toss gently. Serve immediately.