

Roasted Beets with Feta

- 4 beets, trimmed, leaving 1 inch of stems attached
- ¼ cup minced shallot, green onions, or chives
- 2 tablespoons minced fresh parsley
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon balsamic vinegar
- 1 tablespoon red wine vinegar
- Salt and pepper to taste
- ¼ cup crumbled feta cheese

Preheat oven to 400 degrees F (200 degrees C). Wrap each beet individually in aluminum foil, and place onto a baking sheet.

Bake beets in preheated oven until easily pierced with a fork, 45 minutes to 1 hour. Once done, remove them from the oven, and allow them to cool until you can handle them. Peel beets, and cut them into ¼ inch slices.

While the beets are roasting, whisk together shallot, parsley, olive oil, balsamic vinegar, and red wine vinegar in a bowl until blended; season to taste with salt and pepper and set aside.

To assemble the dish, place the warm, sliced beets onto a serving dish, pour the vinaigrette over the beets, and sprinkle the dish with feta cheese before serving.