



## Roasted Beets & Greens with Goat Cheese

**1 Large Bunch** of beets with  
Greens attached  
**6 tablespoons** extra virgin olive oil

**1 Jar** Sweet Onion Jam  
Or Macintosh Hot Pepper Jam  
**1 log** plain goat cheese  
Kosher Salt  
Freshly Ground Black Pepper

Preheat oven to 425 degrees.

Remove greens from beets – cut greens away from stems, rinse thoroughly and spin dry. Set aside. In a small bowl, whisk together two tablespoons of the savory jam and two tablespoons of the olive oil. Set aside.

Trim root and stem side of the beet, leaving the skin on. Rinse to remove any dirt, etc. Pat dry and place on a sheet pan. Drizzle two tablespoons olive oil over the beets and roast for 1 hour. Remove from the oven and cool. Remove peels with a paring knife and cut beets into 1 inch cubes.

Heat remaining olive oil in a large sauté pan over medium heat. Roughly chop beet greens and add to pan. Season with salt & pepper. Stir until greens are wilted (about 2 minutes). Add beets along with ½ of savory jam mixture. Stir to combine. Serve with crumbled goat cheese and drizzle with remaining savory jam mixture.

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