

Balsamic Roasted Beets with Gorgonzola and Walnuts

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3 large (or 4 medium beets), cut into ½” slices
2 T olive oil
2T balsamic vinegar
½ t dried thyme

Salt & pepper to taste
¼ C chopped walnuts
¼ C crumbled gorgonzola cheese

Preheat oven to 400°. Line a baking sheet with heavy duty aluminum foil.

In a mixing bowl, combine olive oil, balsamic vinegar, thyme, salt and pepper. Stir to combine. Add beet slices and toss to coat. Let sit for 10-15 minutes, tossing to recoat once or twice.

Lay beet slices out on baking sheet in a single layer. Roast for 25 minutes or until fork tender.

While beets are roasting, place walnuts in a dry sauté pan over medium heat. Toss occasionally until you just smell the aroma of walnuts. Remove immediately from heat and reserve until later.

Once beets are tender, transfer to serving dish and top with crumbled gorgonzola and walnuts.

Serves 4

