

Marinated Beets “Greek Style”



Ingredients:

- 1 bunch red beets, tops removed
- 4 chopped garlic cloves
- 2 TBS olive oil
- 4 TBS red wine vinegar
- 2 tsp Aleppo pepper
- 1 tsp dried oregano

Method: Preheat oven to 400 degrees.

Drizzle beet roots with olive oil and wrap in foil.

Roast for 45 min - 1 hour.

Remove from oven and allow to cool to the touch. Once cooled, skins should come off beets with simple rolling in your hand using gloves. Once skins are removed, slice beets into circles and place in container with lid. Add the rest of ingredients to the container. Stir and let marinate in your refrigerator overnight. Option-serve beets with sauteed beet greens in the same marinade top with feta cheese.