



Balsamic Beet Greens & Goat Cheese Crostini

Yield: Serves 2-3.

Total Time: 1 hour 30 minutes

The best part of this recipe is that you can use the whole part of the beet root, including stems and leaves. Tender beet greens can be eaten raw or cooked if the greens are tougher.

About 2-3 medium Beets with greens still on (although you can make many more than this)

1 Baguette, sliced thin (about 20 pieces)

1 6 oz pkg Goat Cheese

1 lemon -- you'll use the zest and the juice

1/2 teaspoon Sea Salt

1 t Balsamic Vinegar, or more if needed

fresh cracked Black Pepper

1. Pre-heat oven to 375° F. Wash beets, trimming greens about above top of beet. Put beets in a baking dish large enough to lay beets in a single layer. Add 1/4" of water to dish, cover with aluminum foil and put in oven. Roast until cooked through, 30 minutes to one hour, depending on size of beets. Test doneness by feeling the resistance of a toothpick when poked into beet. Remove from oven to cool.
2. Cut the bread into thin slices and toast in the oven.
3. After beets have cooled, rub off outer skin, then slice or dice to your preferred serving size. Season with sea salt and fresh cracked pepper.
4. **For cooking the greens:** Wash and cut leaves and stems. Heat water to boil in a medium pot. Add steamer, then the leaves. (Alternatively, you may put in an electric steamer). Cook about 5 minutes. Taste a piece of stem and leaves until they are cooked to your liking. Put in colander. Quickly rinse with cold water to stop the cooking, then squeeze out extra water. Add greens to bowl, then add lemon juice, balsamic vinegar and salt and pepper to taste.
5. Spread goat cheese on crostini (toasted baguette slices) with goat cheese, then use a rasp to put a bit of lemon zest on top. Top with thin slices of roasted beets and steamed beet greens.