

## Roasted Beet and Jicama Salad

From our Farm Kitchen



### **Ingredients:**

- 2 lbs. Beets, any variety, tops removed
- 1 lb. Jicama, peeled and cut into matchsticks
- 1 Red Onion, sliced thin
- 1 tsp. cilantro, chopped
- 1 pint Orange Juice, reduced just over half
- 1 ½ Tbsp. Lime Juice
- 1 tsp. Red Wine Vinegar
- ¼ cup Olive Oil
- 1 tsp. Chipotle Pepper puree
- Salt & Pepper

### **Directions:**

1. Preheat oven to 325°.
2. Beets should be of similar size, if not cut up larger ones then lightly coat beets with 2 Tbsp. Olive Oil. Season with Salt & Pepper and place on foil lined sheet pan.
3. Place in oven and cook until tender, when pierced by a knife, about 1 – 1 ½ hours.
4. Remove and allow to cool. Meanwhile whisk OJ, Lime Juice, Vinegar, remaining Oil, and Chipotle.
5. Toss dressing with beets, jicama, onion and cilantro. Adjust Salt & pepper to taste. Enjoy!