

Boiled Beets and Beet Greens with a Horseradish Dressing

From – *Madhur Jaffrey's World Vegetarian*

3 large beets
8 oz trimmed beet greens or chard
¼ cup olive oil
2 tsp red wine vinegar
2 tsp prepared horseradish
¼ tsp salt or to taste
1 small garlic clove, peeled and crushed to a pulp

- Put the beets to boil in a large pot with water to cover them by several inches. Boil until they are tender, 30-40 minutes.
- Peel. Cut in halves lengthwise and then crosswise into 1/3 inch thick slices.
- Bring 12 cups of water to a rolling boil. Drop in the beet greens and boil about 5 minutes or until they are just tender. Drain.
- Combine the beets and greens in a shallow serving dish. Mix the remaining ingredients together and pour over. Mix gently and serve warm, room temperature, or chilled.



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