

Roasted Beets and Sauteed Greens with Hazelnuts and Goat Cheese

4-6 small beets or 2-3 larger with beet greens, preferably

¼ cup chopped hazelnuts

2-3 large cloves of garlic, minced

2 Tbsp Herb butter or olive oil

½ cup water, stock or white wine, optional

3 Tbsp very cold goat cheese, broken into small pieces

Coarse sea salt and freshly ground pepper, to taste

Preheat oven to 350F

Remove the beet greens just above where they connect to the beet. Rinse the beets and greens thoroughly. Wrap each beet loosely in foil. Roast for about an hour, until beets are barely soft to the touch. When cool enough, remove skin and slice into quarters or eighths, depending on size, for small bite-size pieces.

Toast the hazelnuts in a medium saute pan over medium-high heat, turning constantly, until brown, about 5 minutes. Set nuts aside.

In the same pan over medium heat, melt the butter and saute the garlic until turning color, about 2-3 minutes. Add the beet greens, stems intact, and saute until wilted, about 3-5 minutes. If pan gets too dry, add a splash of water, stock or white wine.

Remove from flame and toss in roasted beet pieces, nuts, salt and pepper. Empty onto serving platter or individual plates and top with bits of cold goat cheese. Serves 4

www.kitchn.com