Beet Recipes

Beet and Caramelized Onion Bruschetta with Goat Cheese Crumbles

Creamy Beet Linguine

**Beet and Caramelized Onion Bruschetta with Goat Cheese Crumbles**

From healthyseasonalrecipes.com

Ingredients

3 medium beets, about 1 pound

20 slices baguette, preferably whole-grain

¼ teaspoon kosher salt Freshly ground pepper

¾ cup balsamic caramelized onions

3 ounces crumbled goat cheese

Instructions

1. Place beets in a large saucepan and cover generously with water. Bring to a boil, reduce heat to maintain a gentle simmer and cook until a fork inserted into the flesh of a beet comes out with little resistance, about 40 minutes. Note that over-cooking will make it difficult to slice nicely. Drain and cool until cool enough to handle.

2. Rub skin off of beets. Slice as thinly as possible, using a mandoline or sharp knife. Divided beet slices among the baguette slices. Sprinkle with salt and pepper. Top with caramelized onions and goat cheese.

**Creamy Beet Linguine**

Modified from abeautifulmess.com

**Ingredients**

8 ounces linguine
1/2 cup shredded beets
1 small onion
5 cloves of garlic
1 tablespoon butter
1-2 tablespoons olive oil
1/4 cup ricotta cheese
juice from 1/2 a lemon
1 tablespoon shredded basil
salt + pepper

**Instructions**

1. Scrub, peel, and shred the beets, finely chop the onion and mince the garlic.
2. Cook the linguine according to the package directions so that it is al dente
3. Meanwhile, sauté the onion for 2 minutes in the butter and oil over medium heat.
4. Add in the garlic and beets and continue to cook for 2-3 minutes.
5. Now toss in the cooked and drained pasta. It's okay if a little pasta water makes it into the dish.
6. Top with fresh squeezed lemon, basil, ricotta, and salt + pepper