



# Roasted Beets with Feta

## Ingredients

- 4 beets, trimmed, leaving 1 inch of stems attached
- 1/4 cup minced shallot
- 2 tablespoons minced fresh parsley
- 2 tablespoons [Fustini's Delicate SELECT olive oil](#)
- 1 tablespoon [Fustini's Traditional 18 Year balsamic](#)
- 1 tablespoon [Fustini's Vinoso vinegar](#)
- salt and pepper to taste
- 1/4 cup crumbled feta cheese

## Directions

### Step 1.

Preheat oven to 400 degrees F. Wrap each beet individually in aluminum foil, and place onto a baking sheet. Bake beets in preheated oven until easily pierced with a fork, 45 minutes to 1 hour. Once done, remove from oven, and allow to cool until you can handle them. Peel beets, and cut into 1/4 inch slices.

### Step 2.

While the beets are roasting, whisk together shallot, parsley, olive oil, balsamic vinegar, and wine vinegar in a bowl until blended. Season to taste with salt and pepper, and set aside.

To assemble, place the warm, sliced beets onto a serving dish, pour vinaigrette over the beets, and sprinkle with feta cheese before serving.