

Roasted Beets, Potatoes, and Peppers

INGREDIENTS

- 4 large red beets
- 4 large golden beets (or substitute for carrots)
- 4 large Yukon gold or red potatoes
- 3-4 poblano peppers (stems, seeds, and ribs removed)
- *optional* 1 jalapeno pepper (stem, seeds, and ribs removed)
- 1 white or yellow onion
- 3 Tablespoons olive oil
- 2 Tablespoons chopped fresh or dried rosemary
- 1 Tablespoon fresh or dried thyme leaves
- Salt and ground black pepper, to taste



DIRECTIONS

1. Preheat oven to 350° F. Set out a medium baking dish (such as a 7x11 inch) and a 9x13-inch baking pan.
2. Trim the red beets, peel them and cut into small chunks. Place them in the smaller baking dish and set aside. Rinse your hands to avoid staining.
3. Trim the golden beets, peel and cut into small chunks. Place them in the larger baking pan.
4. Cut the potatoes into chunks the same size as the beets and add to the larger pan. Chop the poblano peppers and onion into pieces about 1/2-inch-square and add to the potatoes and golden beets.
5. Drizzle the red beets with 1 Tablespoon of the oil and pour the remaining 2 Tablespoons over the potato mixture in the larger baking pan. Sprinkle both pans with some of the rosemary, thyme, salt, and pepper. Toss until everything is coated with the olive oil and the seasonings are evenly distributed.
6. Cover both baking dishes with foil and bake for about 30-45 minutes. Check the beets and remove from the oven when they are easily pierced with a fork.
7. Remove from the oven and let cool slightly. Carefully remove the foil cover and add the red beets to the other vegetables, tossing well.
8. Serve immediately and enjoy!

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