

Easy Baked Beets (Herb Roasted Beets)

Ingredients

- 1 lb. fresh beets
- 2 tbsp. olive oil
- 1 tsp. herb blend (such as herbs de province, murals of flavor, Italian seasoning, fine herbs, or similar)
- ½ tsp. salt
- ¼ tsp. freshly cracked pepper

Steps

1. Preheat the oven to 400°F (200°C). Wash your beets- you can peel them if you like but as long as you give them a good wash it isn't necessary. Chop the beets into small pieces, about ½ inch cubes.
2. On a roasting pan or in a bowl, combine the beets, oil, herbs, salt and pepper so all the beets are coated in oil and herbs. Spread out on a baking sheet in a single layer, and place in the preheated oven. Bake for 25 minutes, remove from the oven and stir/flip the beets. Cook for another 15-25 minutes, until soft.

