

## Roasted Beets with Orange Vinaigrette



6 medium beets (red, striped, yellow or other variety), trimmed of greens and washed well  
Zest and juice of one orange  
¼ cup olive oil  
2 Tbsp balsamic vinegar  
2 Tbsp maple syrup  
Sea Salt and freshly ground pepper  
Optional: thin slices of fennel

1. Preheat oven to 400 degrees F.
2. Place beets on a baking sheet with sides or in a large, glass baking dish. Pour the orange juice, oil, maple syrup, and ¼ cup water over the beets and season with salt and pepper. Cover the baking dish tightly with foil and roast the beets until they're tender when pierced with a knife, 40-45 minutes. Uncover and let the beets cool to room temperature. Reserve cooking liquid.
3. Peel the beets (you may want to wear gloves to prevent staining) and quarter them.
4. Add orange zest to cooled cooking liquid and drizzle over peeled and quartered beets.
5. Optional: sprinkle in some thinly sliced fennel