

## Roasted Beets with Dijon Vinaigrette and Goat Cheese

1/2 cup EVOO  
1/4 cup red wine vinegar  
1 tbs. fresh rosemary, chopped  
Pinch of Kosher salt  
Pinch of freshly ground black pepper  
Pinch of white sugar  
1 tbs. Dijon mustard  
2 lb. beets, peeled and cut into wedges  
2 oz. goat cheese, crumbled

Preheat the oven to 400.

In a large measuring cup, measure out the EVOO and red wine vinegar. Add in remaining ingredients through Dijon mustard. Whisk until well combined.

In a large bowl, combine beets and Dijon vinaigrette. Toss to combine. Pour into a 13x9 Pyrex dish (or other oven proof dish). Make sure beets are in one even layer.

Roast at 400 for 50 minutes, tossing and flipping the beets halfway through.

Sprinkle goat cheese over the beets and garnish with more rosemary if desired.



<https://pineapplehouserules.com/>