

Greek Style Marinated Beets

Preheat oven to 400 degrees.

Drizzle beet roots with olive oil and wrap in foil.
Roast for 45 min - 1 hour.

Remove from oven and allow to cool to the touch. Once cooled, skins should come off beets with simple rolling in your hand. Once skins are removed, slice beets into circles and place in container with lid.

Add to the container:
4 chopped garlic cloves
2 TBS olive oil
4 TBS red wine vinegar
2 tsp Aleppo pepper
1 tsp oregano
Salt and pepper.

Stir and let marinate in your refrigerator for at least overnight. Option- serve boiled beet greens in the same marinade or top with feta cheese.