

**Ranbow Beets with Goat milk Feta on Roasted Beet, Earl Grey &
Orange Peel Sourdough topped with Superfood Microgreens**

Serving Size: 6 ppl Prep/Cooking Time: 1 hour

INGREDIENTS

1-2lbs Red Beets- Adam Acres	1 loaf of Roasted Beet, Early Grey & Orange Peel Sourdough- Nourish
1-2lbs Watermelon Beets- Adam Acres	4 Tbsp Organic Apple Cider Vinegar- BellaRu Catering/Tempel Organics Farm
1-2lbs Golden Beets- Adam Acres	½ tsp SuperFood Micro Greens- Greco Greens
1 small Onion- Organic Food Club	2Tbsp Extra Virgin Olive Oil (EvoO)
4-6oz Goat Milk Feta Cheese- The Cheese People	Kosher Salt

DIRECTIONS

1. Roast all 3 colors of beets on a cookie sheet over kosher salt in the oven at 375 degrees for 30 mins or until a toothpick easily goes through to the center. (Could be up to an additional 30 minutes if the beets are large)
2. Take the beets out of the oven and let cool until you are able to handle them with bare hands or gloves. Discard the salt from the tray.
3. Peel the beets with your hands (use gloves so you don't dye your hands), the skin of the beet should just slide right off.
4. Rinse the red beets separately in a colander with cold water until the water runs clear. This will help the colors not bleed into each other.
5. Cut all beets into a medium dice and place in a mixing bowl.
6. Thinly slice the onion and add that to the bowl.
7. Add Apple Cider vinegar and EvoO to the bowl and mix. Add ½ tsp Salt and mix. Taste and adjust seasoning as needed. Put the bowl in the fridge and let it sit and marinate for at least 30 minutes.
8. Slice Bread into 2" thick slices and grill for about 2 minutes each side.
9. Crumble the Goat Feta and add it to the beet mixture

TO GARNISH AND SERVE:

Top your bread with the beet/feta mix while the bread is still a bit warm from the grill. Sprinkle with a few of the Superfood Micro Greens and drizzle with EvoO. Serve and Enjoy!

NOTE: Roasting over Kosher salt pulls out the bitterness and helps caramelize the natural sugars in the beets and bring out their natural sweetness. You can also boil the beets instead, but they won't be as sweet.