

dijon and dill roasted beets



ingredients

2 roasted beets*

2-3 tsp. dijon mustard

2 T olive oil

juice from half an orange

1/2 tsp. dill

salt to taste

how to prepare

***roast beets with the skin on in a 400 degree oven until a fork can easily be inserted into the middle.** After beets are roasted, let them cool and then peel. Dice in large cubes, place in a bowl with all the other ingredients, stir until everything is well combined and serve.



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