



<http://TheFrugalChef.com>

6 large beets  
1/3 cup olive oil  
1 TBS Balsamic vinegar  
1 TBS red wine vinegar  
3 scallions, finely chopped (white, light green and dark green)  
2 TBS parsley, finely chopped  
½ TBS fresh oregano, finely chopped  
½ cup Feta cheese  
Olive oil, salt & pepper

Preheat oven to 400 degrees.

Wash beets. Place in a roasting pan and coat with olive oil. Season with salt and pepper. Place in oven and roast for 40 to 45 minutes, until cooked through. Remove from oven and allow cooling.

In the meantime, make the vinaigrette. Place the 1/3 cup olive oil and vinegars in a bowl. Whisk. Add the white and light green parts of the scallions (reserve the dark green for garnishing). Add 1TBS parsley (reserve the other one for garnishing) and the oregano. Season with salt and pepper.

Peel and slice the beets into a large bowl. Toss in the vinaigrette and add the Feta cheese. Garnish with the remaining parsley and dark green parts of the scallions.

Serve as a side for fish or chicken. Enjoy!