



Roasted Beet Carpaccio with Citrus, Herbs & Goat Cheese

Roasted beets with citrus zest, herbs, and tangy goat cheese for a bright, earthy, and elegant small plate

INGREDIENTS

- 3 medium beets (red or golden)
- 2-3 tbsp extra-virgin olive oil
- Zest of 1 lemon or orange
- 2 tbsp fresh parsley or dill, finely chopped
- Sea Salt
- 2-3 oz fresh goat cheese, lightly crumbled

Rooted
in
Wellness

Phoebe

DIRECTIONS

1. Peel Beets and toss with olive oil. Place in the oven at 375°F (191°C) and roast until tender or wrap beets in foil and roast at 400°F (205°C) until tender, 45-60 minutes. Cool, peel, and slice very thin.
2. Arrange beet slices in a single layer on a plate.
3. Drizzle lightly with olive oil; season with citrus zest, herbs, and sea salt.
4. Finish with crumbled goat cheese just before serving.

FLAVOR PROFILE

Clean, earthy, and bright with creamy contrast from fresh goat cheese.

RECOMMENDED ADD-ONS (OPTIONAL)

- Toasted pistachios or walnuts
- White balsamic or sherry vinegar (a few drops)
- Microgreens or baby arugula
- Cracked black pepper

