

Thyme-Roasted Beets with Walnuts and Chevre | bites out of life

Adapted from [Kiss My Spatula](#)

- 5 sprigs fresh thyme
- 2 bunches baby beets, tops trimmed and skins scrubbed
- 1 tablespoon olive oil
- salt and pepper, to taste
- 2 ounces fresh goat cheese, broken into chunks
- 1 ounce walnuts



- 1) Preheat the oven to 400°F. Stem the thyme leaves, then toss with the beets, olive oil, salt and pepper.
- 2) Place the beets on a large sheet of tin foil, then wrap and cover them to form a pouch. Roast for 25-30 minutes, or until a fork pierces the beets easily. Let the beets cool slightly. When the beets are cool enough to handle, peel them and cut into wedges.
- 3) While the beets are roasting, toast the walnuts on medium-high heat in a skillet for 5-7 minutes, until they start to brown and smell nutty. (If you have a toaster oven, you can also heat them at 375°F for 5-7 minutes.)
- 4) Toss the beet wedges with the goat cheese and walnuts, and serve alone or over a bed of mixed greens.

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