

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Beet and Tomato Salad

- 2 med -beets, about 1lb total
- 3 med -heirloom tomatoes, sliced ¼ inch thick
- 2 tbsp -onion, minced
- 2 tsp plus
- 3 tsp -extra virgin olive oil
- 2 tsp -red wine vinegar
- 1 tbsp -fresh oregano leaves
- Coarse salt & ground pepper

Directions:

Preheat oven to 425°. Place beets on a large piece of foil on a baking sheet, drizzle with 2tsp olive oil and season with salt & pepper. Fold foil tightly around beets and roast until tender, about 45 min. Remove beets and let cool, then slice into ¼ inch slices. In a small bowl, whisk together 3tsp oil, onion, and vinegar. Season with salt and pepper. On a large platter, arrange tomato and beet slices. Drizzle with dressing and sprinkle with oregano leaves



Untiedt's Vegetable Farm, Inc.

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