



## Roasted-Beet-and-Onion Salad

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Rated

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- **Prep Time** 15 minutes
- **Total Time** 1 hour 15 minutes
- **Yield** Serves 12

### Ingredients

- - 20 baby beets, scrubbed
  - 5 onions (a mix of red and white), cut into 3/4-inch wedges
  - 1/4 cup extra-virgin olive oil
  - Coarse salt and freshly ground pepper
  - 3/4 cup Vinaigrette (balsamic vinegar variation), divided
  - 2 teaspoons roughly chopped fresh oregano leaves, plus flowers for garnish (optional)
  - 1 tablespoon roughly chopped fresh chervil leaves

### Directions

1. Preheat oven to 375 degrees. Wrap beets in parchment-lined foil. Roast until tender, about 1 hour. Meanwhile, drizzle onions with oil, tossing to coat. Season with salt and pepper. Spread evenly in a single layer on a baking sheet. Roast, turning once, until golden brown and tender, about 45 minutes.
2. Remove skins from beets; cut beets in half if large and leave whole if small. Toss beets with 1/2 cup vinaigrette and the herbs. Arrange onions on a platter. Drizzle with remaining vinaigrette. Top with beets; garnish with oregano flowers.