



Rutabaga and Beets

Prep time: 10 minutes

Cooking time: 25 minutes

Servings: 4-6

- 2 tablespoons extra-virgin olive oil
- 1 rutabaga, 1 lb., peeled and cut into wedges
- 2 large golden beets, 1 lb. total, peeled* and cut into wedges
- 2 large red beets, 1 lb. total, peeled* and cut into wedges
- 3/4 cup vegetable broth
- 1 teaspoon maple syrup
- 1/2 teaspoon apple cider vinegar
- sea salt and freshly ground pepper
- 1/2 cup pomegranate seeds

1. In a skillet, warm the oil over medium-high heat. Add the rutabaga and sauté for about 5 minutes.

2. Add the beets and sauté until all the vegetables begin to soften, about 5 minutes longer.

3. Add the broth and maple syrup, lower the heat to medium-low, and cover. Cook until the vegetables are fork-tender, about 15 minutes.

4. Using a slotted spoon, transfer the vegetables to a bowl. Add the cider vinegar, season with salt and pepper, and toss.

5. Sprinkle with pomegranate seeds and serve.

* If beets are very fresh, use unpeeled for a more rustic version. Just scrub well before cutting.



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