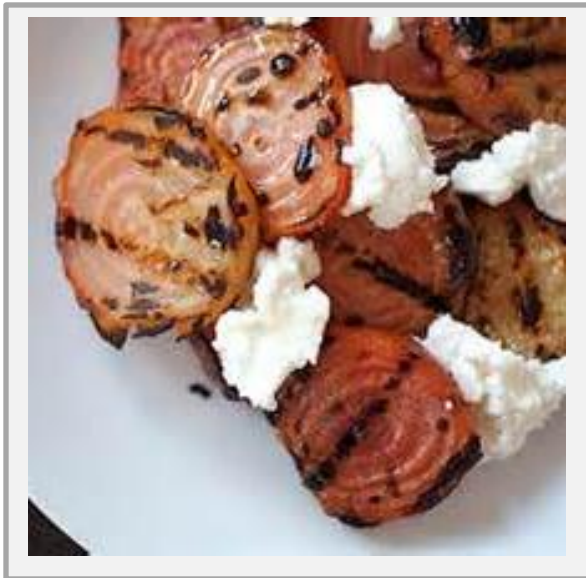


Grilled Balsamic Beets with Chevre



Makes: 6 servings



Total Time: 25 minutes

Ingredients:

4-5 large beets, greens removed, sliced thin (about 1/8 inch thick)
½ cup D'Avolio Oregano White Balsamic Vinegar
4 oz. chevre or other soft cheese
Freshly ground pepper

PREPARATION

1. **Place sliced beets** in a shallow dish and pour D'Avolio Oregano White Balsamic vinegar evenly into the dish. Turn slices to evenly coat them in vinegar. Marinate for about 1 hour.
2. **Remove beet** slices from dish and place in foil pack, reserving the vinegar. Wrap the beets and seat the foil. Cook on a pre-heated grill for about 15 minutes, or until the beets become soft. Remove them from the foil pack and place directly on the grill grates, brushing each one with a little more vinegar. Cook about 3-5 minutes on each side until slightly charred on the edges.
3. **Serve beets** topped with goat cheese and freshly ground black pepper.

Nutrition: 90 calories; 4g fat (3g saturated fat); 9g carbohydrates; 5g protein; 2g fiber; 135mg sodium



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