

Roasted Beets with Moroccan Spices

By Mark Bittman

Featured in "Do Not Fear a Beet Without Goat Cheese"

The New York Times, October 23, 2019

Time: 2 hours

Ingredients

1-pound beets

1-pound carrot chunks

chopped almonds

½ teaspoon of cumin

½ teaspoon of coriander

a pinch of allspice

lemon juice

olive oil

Preparation

1. Heat the oven to 400.
2. Wash 1-pound beets, wrap each in foil and put on a baking sheet.
3. Put 1 pound carrot chunks on the baking sheet and toss with olive oil.
4. Roast until a knife pierces the beets with little resistance, 45 to 90 minutes, and the carrots are tender and browned (remove when done; before the beets).
5. When the beets are cool enough to handle, peel, and cut into chunks; toss them and the carrots with chopped almonds, ½ teaspoon each of cumin and coriander, a pinch of allspice, lemon juice and olive oil.
6. Garnish: Mint.