

## **Balsamic Beets with Greens**

*From your box: beet greens, beets*

*Other Ingredients: olive oil, salt, pepper, balsamic vinegar*

Beet greens are just as good as the beets, so don't throw them away!

Boil your beets until they are soft enough to put a fork into the center. Drain. While running under cold water, simply rub your hands over them and the skin should peel right off (you can also use a paring knife). Slice into a bowl and set aside.

Wash and coarsely chop the beet greens and stems. Heat olive oil in a skillet and cook, stirring until the greens just start to wilt (overcooking makes them mushy and unappealing). Salt and pepper as desired. Add to bowl of beets and toss with a little more olive oil and some balsamic vinegar. Enjoy!