

## Roasted Beet Salad with Yogurt-Mint Sauce

1 bunch medium beets

1 tablespoon extra-virgin olive oil

Coarse salt and ground pepper

1/2 cup plain yogurt

1 tablespoon fresh mint leaves, finely chopped

1/8 teaspoon ground cumin

1 tablespoon fresh lemon juice

Preheat oven to 425 degrees. In a 9-by-13-inch baking dish, toss beets with olive oil. Season with salt and pepper. Cover dish tightly with foil and roast until tender when pierced with a knife, 45 to 60 minutes, depending on size. When cool enough to handle, rub beets with a paper towel to remove skins.

Meanwhile, in a small bowl, whisk together yogurt, mint, cumin, and lemon juice; season with salt and pepper. Spoon yogurt sauce over beets and serve.

Adapted from Chef turned Farmer Heather Wiarda at Sleepy Root Farm