



# Whole Beet Skillet

Serves: 2-4



## Ingredients

- 4-6 medium beets with fresh greens
- 1 Tbsp. olive oil
- 1-2 Tbsp. lemon juice
- 1-2 tsp. ginger root (peeled & minced)
- 1-2 tsp. honey (optional)

## Instructions

1. Cut greens off beets, leaving about 1 inch of greens on beets.
2. Place beets in large saucepan, cover with water, and bring to a boil.
3. Reduce heat and simmer until beets are tender when pricked with a fork (~15-30 minutes).
4. While beets are cooking, remove stems from beet greens and chop the greens.
5. When beets are tender, drain and rinse in cold water. When cool, peel skin with fingers and cut beets in slices.
6. Sauté stems in ~1 Tbsp. olive oil until tender.
7. Add greens and sauté until bright green and just tender. Add beets and heat through.
8. Stir in lemon juice, ginger, and honey.