



Features #4 Veggie Power Star Beet Leaves

Warm Roasted Potato Salad with Beet Leaves

- 1 pound red potatoes, sliced. halved
- 1 large onion, peeled, halved, sliced
- 2 Tablespoons olive oil
- Salt; black pepper to taste
- 2 Tablespoons honey
- 2 Tablespoons raspberry or red wine vinegar
- 1 Tablespoon water
- 3 Tablespoons olive oil
- 1/4 cup chopped green pepper
- 1/4 cup chopped red pepper
- 1/4 cup unsweetened dried cranberries
- 1/4 cup coarse chopped smoked almonds
- 2 cups fresh torn beet leaves, trimmed

Preheat oven to 400 degrees F. Foil line shallow baking pan.

Place sliced potatoes and onions in pan; drizzle and toss with olive oil, lightly season with salt and black pepper. Bake in preheated 400 degree oven for 15 minutes; toss; season with salt and black peppers again; return to oven; bake for 15 to 20 minutes or until lightly brown and tender. Remove from oven; place in large glass bowl.

Meanwhile, whisk together honey, vinegar, water, and oil. Stir in green pepper, red pepper, cranberries, and smoked almonds. Set aside.

Pour dressing mixture over warm potatoes; add torn beet leaves; toss to coat. Serve warm. Serves: about 4

Cook's Note: Make sure that the beet leaves are fresh and tender. Remove leaves from large stems. Tear into bitesize pieces. They will become slightly warm from the potatoes and do not have a strong beet flavor. This recipe is so delicious, you might want to double it.

About the Recipe: Imagine the flavor of German Potato Salad without the heavy bacon in it. The peppers, cranberries, and smoked almonds add their delightful flavors to the dressing. Tender beet leaves add some extra veggie power. It's a perfect winter potato salad.