



Balsamic Unbeetable Sandwich

Farm favorite rainbow beets make a great summer sandwich

- 1 Tablespoon olive oil
- 1 onion, peeled, sliced
- Salt; ground black pepper as desired
- 1 cup baby spinach leaves, chopped
- 1/2 Tablespoon balsamic vinegar
- 2 hearty white sesame burger buns, split
- Olive oil spray as needed
- 4 Tablespoons garlic & herbs soft spreadable cheese
- 3/4 cup roasted beet slices, coarsely smashed
- 3 to 4 Tablespoons sliced pepperoncini peppers

Cook Onions and Spinach: Place oil in 10-inch cast iron skillet, add onions, season with salt and ground black pepper. Sauté for 5 minutes or golden brown; stir, cover; cook on medium heat about 4 minutes and until

softened; stir in spinach; sauté 1 minute to soften. Toss with balsamic vinegar. Set aside.

Toast Bun: Spray the inside of buns with olive oil; place on baking sheet. Cook under broiler for about 2 minutes or golden brown. Remove from oven.

Layer Sandwich Ingredients: Spread soft cheese generously over the inside bun slices. Layer about 1/3 cup smashed roasted beets over each bun bottom; top with half of the cooked onions and pepperoncini peppers. Place the bun tops over each sandwich. Secure with decorative toothpicks. Serves: 2 sandwiches

About the Recipe: Beets have an earthy sweet flavor, and rainbow beets add delicious mild flavor and colors to sandwiches. Roasting gives them a concentrated and sugary flavor. Use a layer of smashed caramelized beets like deli cold cuts for a quick sandwich. Team them with a creamy soft herb-flavored soft cheese and vibrant balsamic onion spinach mixture. Add a pop with some pepperoncini peppers. The recipe is bold, bright, and simply delicious.

Notes for Roasting Beets: Preheat the oven to 400°F. Wash and lightly dry beets. I cut off the long tails and stems with leaves. (Hint – use the leaves as delicious salad greens)

Lightly rub beets with olive oil and sprinkle lightly with salt. Place on aluminum foil lined baking sheet. Wrap up foil, covering beets. (Hint - I have 2 separate pan areas, one for red beets and the other for light white, pink, and yellow beets.) Place in preheated oven; bake until tender for about 30 to 45 minutes for small or medium beets; about 1 hour for large beets. Remove tender beets from oven; wrap beets, covering with the foil liner. Let cool until can be handled. Using paper towels, rub the outsides to remove beets' skin. Cut beets into thick slices. (Hint – rub your hands and cutting board with oil. The pink color will wash off easily.)