



NUTRITION *per serving* 44g carbohydrates 38g fat 19g protein 738mg sodium | low-calorie, vegetarian, soy-free



Calories
571



Prep & Cook Time
40-50 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Not Spicy

IN YOUR BOX

- 1 Red Beet
- 1 Golden Beet
- 1 Roma Tomato
- 3/10 oz. Capers
- 2 Mini Baguettes
- 1 1/2 oz. Smoked Almonds
- 1 Lemon
- 2 oz. Goat Cheese Crumbles
- 2 1/2 oz. Baby Arugula

IN YOUR KITCHEN

- Olive Oil
- Salt
- Cooking Spray
- 2 Baking Sheets
- Mixing Bowl

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HOME CHEF

Roasted Beet, Goat Cheese, and Smoked Almond Tartine

with arugula and tomato-caper vinaigrette

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare two baking sheets with foil and cooking spray

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up!** Goat cheese is used twice. Half is baked onto **baguettes** and remaining garnishes **tartines**.
- **Heads Up!** Tomato-caper vinaigrette is used twice. Half dresses **salad** and remaining is used on **tartines**.

FROM THE CHEF

Beets are fully cooked when skin is easily pierced with a knife or toothpick.

Did you know...

Juice from red beets tends to “dye” other foods it touches, which is why we recommend separating red and golden beets when roasting. In fact, the original recipe for red velvet cake calls for beet juice to give it its distinctive coloring.



1

Prepare and Cook Beets

Trim tops off **beets**, peel, halve, and cut into $\frac{1}{2}$ ” dice. Halve **Roma tomato** lengthwise. Place **red beets**, **golden beets**, and **tomato halves** (cut side up) separately on one prepared baking sheet. Drizzle with 1 Tbsp. **olive oil** and toss beets and tomato halves separately. Roast 25–35 minutes, or until tomatoes are very soft and beets can be easily pierced with a knife.



4

Make the Tomato-Caper Vinaigrette

Once cool enough to handle, very finely mince **roasted tomatoes**. Add minced tomatoes and any accumulated juices to a medium mixing bowl. Add **capers**, 2 Tbsp. **lemon juice**, 2 Tbsp. **olive oil**, and $\frac{1}{4}$ tsp. **salt** and whisk to combine.



2

Prepare the Ingredients

While vegetables roast, drain **capers**. Halve **baguettes** lengthwise. Coarsely chop **smoked almonds**. Zest **lemon**, halve, and juice.



3

Toast the Baguettes

Place **baguette halves** on second prepared baking sheet and evenly distribute half the **goat cheese** (reserve remaining for garnishing tartines) on cut sides. Bake 4–6 minutes, or until cheese is slightly browned. Spread cheese on bread with knife—cheese will act as the “glue” to help keep toppings in place.



5

Plate the Dish

Toss **arugula** with half the **tomato-caper vinaigrette** and serve **salad** on side. Place **baguette halves** on a plate and top each with remaining **tomato-caper vinaigrette**, $\frac{1}{4}$ cup **red beets**, $\frac{1}{4}$ cup **golden beets**, **smoked almonds**, and remaining **goat cheese**. Garnish with **lemon zest**. *Any extra beets can be added directly to salad or saved for another use!*