

Beet Bruschetta

3 cups diced beets red, golden or both
4 cloves garlic minced
4 tbsp olive oil
½ tsp kosher salt
½ tsp black pepper
1 loaf french bread sliced
6-8 fresh thyme leaves, chopped
1/2 cup goat cheese
4 ounces cream cheese
4 tbsp balsamic reduction

Preheat the oven to 425°F.

Toss the beets with the minced garlic, olive oil, kosher salt and black pepper.

Place in an even layer on a baking sheet and into the oven for 1 hour, or until the beets are fork tender.

While the beets are roasting, brush the sliced bread with the olive oil, set aside.

Once the beets come out of the oven, toss them with the fresh chopped thyme leaves.

Place the slices of bread into the oven for 4-5 minutes, or until toasted to your liking.

Remove the bread from the oven and spread with the cheese mixture, then top with the roasted beets mixture.

Top this with arugula.

Drizzle with the balsamic reduction and serve.