

# Roasted Beet and Orange Salsa\*

Servings: 6 | Prep/cook time: 1 hour 12 minutes

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## Ingredients:

- 1 pound red and/or yellow beets
- 2 oranges
- ¼ cup red onion, chopped
- ⅓ cup cilantro, chopped
- 2 tbsp. red-wine vinegar
- 1 tbsp. minced jalapeno pepper
- ½ tsp. salt
- ½ tsp. cumin seeds



## Directions:

1. Preheat oven to 450°F.
2. Individually wrap beets in foil and place on a baking sheet; roast until beets are tender when pierced with a fork, about 50 to 60 minutes. Remove from oven; let cool slightly.
3. Meanwhile, with a sharp knife, segment oranges. Cut each segment into bite-size pieces and place in a medium bowl; squeeze juice from orange membranes over bowl. Add onion, cilantro, vinegar, jalapeno, salt and cumin seeds; toss to mix and coat.
4. When cool enough to handle, remove foil from beets and rub off skins with your hands. Dice beets and add to orange mixture; gently toss to mix and coat. Yields about ½ cup per serving.

*\*This recipe comes from WW. 0 PersonalPoints™ per serving*