

More than 1 hour

Serves 4

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- ¼ cup (60ml) balsamic vinegar
- ¼ cup (60ml) brown sugar
- 2 Tbsp (30ml) olive oil
- Salt and milled pepper
- 16 baby beetroots, rinsed and peeled
- ½ cup (125ml) beef or vegetable stock
- 10 sprigs thyme + extra to garnish
- 2 red onions, peeled and cut into wedges
- Pomegranate rubies, to serve

Method

1. Preheat oven to 180°C.
2. Mix vinegar, sugar, olive oil and seasoning, then toss with beetroot.
3. Pour stock into an ovenproof dish, tip in beetroots and cover with foil.
4. Roast for about 40 minutes.
5. Add thyme and onions and roast for 15 minutes more or until tender.
6. Uncover and roast for another 15 minutes at 200°C.
7. Serve scattered with pomegranate rubies and garnished with extra thyme sprigs.

[Browse more festive recipes here.](#)