

More than 1 hour

Serves 4-6 (as a side)

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Ingredients

- 6-7 medium (about 500g) beetroots, peeled and halved
- 1 packet (500g) small red onions, halved
- Salt and milled pepper
- 1¼ cup (310ml) fresh pomegranate or cranberry juice
- ¼ cup (60ml) olive oil
- ¼ cup (60ml) PnP Crafted Collection sherry vinegar
- 1 Tbsp (15ml) honey
- Salt and milled pepper
- 100g creamy cheese (such as ricotta or herbed cream cheese)
- Handful fresh mint and basil, for serving

Method

1. Preheat oven to 180°C.
2. Parboil beetroots for about 8 minutes.
3. Char onion halves over an open flame until almost blackened. (Or dry-fry in a griddle or non-stick pan over medium-high heat.)
4. Place vegetables in a single layer in a 5-8cm deep dish. Season.
5. Whisk together juice, olive oil, sherry vinegar and honey, and pour over vegetables.
6. Season well.
7. Roast for 40-45 minutes until vegetables are tender but still have some bite.
8. Transfer to a serving platter, separating onion petals if you like.
9. Set aside and keep warm.
10. Reduce roasting liquid over medium-high heat for about 15 minutes until slightly thickened.
11. Spoon sauce reduction over warm vegetables and dot with cheese.

12. Serve garnished with herbs.

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