

## Coriander–citrus roasted beets with pumpkin seed gremolata

### Ingredients

#### Beets

- 2 pounds mixed beets (red, golden or Chioggia), scrubbed and trimmed
- 2 tablespoons extra-virgin olive oil
- 1½ teaspoons whole coriander seeds, toasted and coarsely ground
- ½ teaspoon ground cumin
- 1 teaspoon orange zest
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper
- 2 tablespoons fresh orange juice

#### Gremolata

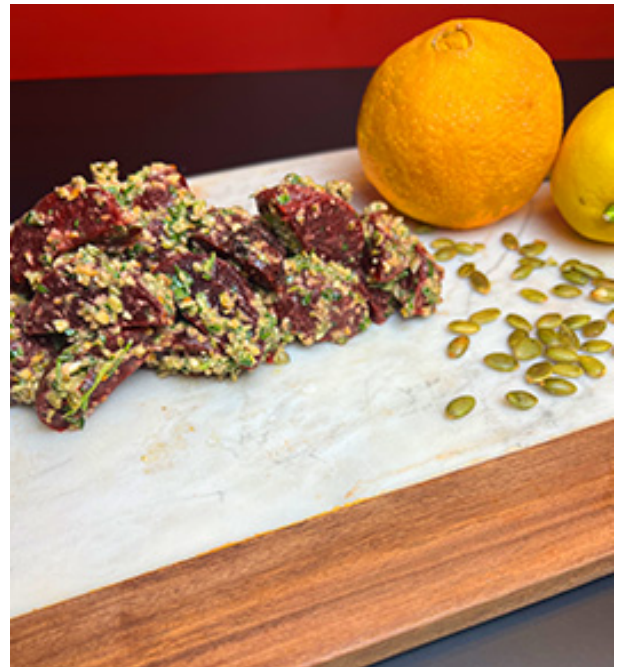
- ⅓ cup raw pumpkin seeds, toasted
- 1 small garlic clove, finely minced
- 1 tablespoon orange zest
- 1 tablespoon lemon zest
- ¼ cup fresh flat-leaf parsley, finely chopped
- 2 tablespoons fresh cilantro, finely chopped
- 1½ tablespoons extra-virgin olive oil
- Pinch of flaky sea salt

#### Toppings

- 1 tablespoon pomegranate molasses or quality balsamic glaze
- 1–2 teaspoons fresh lemon juice, to taste
- Flaky sea salt, to taste

### Directions

- Preheat oven to 400°F, line sheet pan with parchment paper.
- Peel and cut beets into 6-8 wedges. In large bowl, toss with olive oil, ground coriander, cumin, orange zest, orange juice, salt and pepper until evenly coated.
- Spread on sheet pan, making sure pieces aren't crowded.
- Roast 40–50 minutes, flipping halfway through, until tender when pierced with a knife and edges are caramelized.
- While beets roast, toast pumpkin seeds in a dry skillet over minute heat for 3-4 minutes, shaking frequently until golden and fragrant. Cool slightly, then roughly chop.



#### Nutritional information

Total cost: \$11.74/\$2.94 per serving

Servings: 4

Calories: 332 per serving

- In a separate bowl, combine chopped pumpkin seeds, garlic, orange zest, lemon zest, parsley, cilantro, olive oil and flaky sea salt. Stir gremolata mixture adjusting zests and herbs to taste.
- Arrange beets on a platter or individual plates.
- Drizzle with pomegranate molasses and a squeeze of fresh lemon juice.
- Spoon gremolata generously over the top. Garnish with a pinch of flaky sea salt.