



A delicious, healthy, and easy plate to make for dinner. The added kick of Chimichurri sauce makes it perfect for cold winter nights.

Roasted Fingerling Potatoes and Baby Beets with Chimichurri

Yield: Large Batch Size

INGREDIENTS	MEASUREMENTS
Baby Beets, with their greens	6 bunches
Baby Fingerling Potatoes	7
SupHerb Farms Fusions® Chimichurri SRP Paste	16 oz
Lemon Juice	1/2 cup
Lemon Zest	1/2 cup
Vegetable Stock	5 cups
Butter or Olive Oil	2 tbsp
Salt	To taste
Pepper	To taste
Pumpkin Seeds	To garnish

PREPARATION

1. Pre-heat oven to 450° F.
2. Separate the beets from their greens. Leave small beets whole and cut large ones in half. Toss fingerling potatoes and beets in olive oil and season with salt and pepper.
3. Place on sheet pan and roast for 10 minutes, or until tender.
4. Place roasted root vegetables in large rondoux or large sauté pan, add the greens and sauté 1 minute; add half of stock and baste.
5. Combine SupHerb Farms Fusions® Chimichurri SRP Paste with yogurt.
6. Drizzle veggies with lemon juice and Chimichurri yogurt sauce, top with pumpkin seeds.