

## **Roasted Sweet Potatoes with Pickled Baby Red Beets and Black Pepper - Pomegranate Balsamic Vinegar Reduction**

*Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.*

2 large sweet potatoes peeled and cut into 1/2" cubes

1 jar Robert Relish Barn baby red beets removed from the jar and cut into quarters

1/2 cup of Texas Olive Oil Ranch pomegranate-balsamic vinegar

2 teaspoons cracked black pepper

Kosher salt and black pepper

1 tablespoon canola oil

### For the sweet potatoes:

Preheat an oven to 350 degrees.

Place the cubed sweet potatoes in a bowl and coat with the oil and season with salt and pepper.

Place on a baking pan and place in the oven. Cook for about 20-25 minutes until fork tender.

Remove from the oven and let cool completely.

### For the vinegar reduction:

Toast the black pepper in a small sauce pan over medium heat for 30 seconds and then add the vinegar. Reduce the vinegar by 1/2 and place in a small bowl and let cool.

### To complete:

Combine the potatoes, beets and the vinegar reduction in a bowl and toss together. Check for seasoning and enjoy.