

# Blood Orange Pu-erh Glazed Beets

**Prep Time:** 15 minutes

**Cook Time:** 45 minutes

1 C Blood Orange Pu-erh tea (brewed)

4 med beets, peeled and cubed

2 T olive oil

2 T honey

1 T balsamic vinegar

Salt and pepper to taste

Fresh mint for garnish

**PREHEAT THE OVEN** to 375°F.

**TOSS THE BEETS** with olive oil, honey, balsamic vinegar, salt, and pepper.

**SPREAD THE BEETS** on a baking sheet in a single layer.

**ROAST FOR 40-45 MINUTES**, stirring halfway through, until tender and caramelized.

**DRIZZLE WITH BLOOD ORANGE PU-ERH TEA** and roast for an additional 5 minutes.

**GARNISH WITH FRESH MINT** and serve warm.