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| **WARM ROOT SALAD****SERVES 4****THE GOODS:*** 2 large beets
* 1 purple sweet potato
* 1 tablespoon avocado oil or ghee
* 1 ½ tablespoons tahini
* 1 lime, juiced
* Salt + pepper to taste

**THE METHOD:** Preheat oven to 450°F. Cut beets and sweet potato into ¼” slices. In a medium bowl, toss vegetable slices with fat of choice and season with salt and pepper to taste. Transfer vegetables onto a prepared baking sheet. Bake for 25 minutes until beginning to crisp. Prepare the sauce by mixing lime juice with tahini, thin with water and season with salt and pepper if desired.  |