

**These roasted beets are for everyone!** If you already love beetroots, I think you’ll be a big fan of this foil-free, no-peeling-required roasted beet recipe. If you don’t enjoy beets (yet), this roasting method just might change your mind.

**These roasted beets feature lightly caramelized, tender-but-not-quite-crisp exteriors and deep, condensed flavor.** I don’t love beets in all applications, but these? I have to stop myself from devouring the whole pan before dinner.

**With this method, simply scrub the beets well before baking.** No need to peel before or after baking. The skin, which is perfectly edible, just seems to disappear during the baking process.

**The trick to pan-roasted beets is to drop the temperature a bit.** I always roast [potatoes](https://cookieandkate.com/roasted-potatoes-recipe/), [Brussels sprouts](https://cookieandkate.com/perfect-roasted-brussels-sprouts-recipe/), [carrots](https://cookieandkate.com/perfect-roasted-carrots-recipe/), and pretty much all the other veggies at 425 degrees Fahrenheit.

For beets, since we don’t want crispy outsides (tender is nicer), we’ll roast at 375 degrees. Easy!



**How to Serve Roasted Beets**

Enjoy these roasted beets as a simple side dish, or gussy them up as I did in the first photo (I used fresh dill, chives, goat cheese and a thick balsamic vinegar).

You can also serve them as a component within your meal, or on top of a hearty salad. You’ll find some suggestions below to help you improvise.

Flavors that pair well with roasted beets:

* **Arugula and other bold greens,** including [collard greens](https://cookieandkate.com/quick-collard-greens-recipe/)
* **Avocado**
* **Balsamic vinegar,** as well as red wine vinegar and apple cider vinegar
* **Black pepper**
* **Carrots**
* **Creamy cheese and dairy,** including feta, goat cheese, blue cheese, ricotta, crème fraîche, sour cream and plain yogurt
* **Fennel**
* **Fresh herbs,** including dill, basil, chives, mint, parsley, cilantro, tarragon and thyme
* **Honey and maple syrup**
* **Lemon and orange**
* **Lentils** [(here’s how to cook them)](https://cookieandkate.com/perfect-lentils-recipe/)
* **Nuts and seeds,** including pistachios, hazelnuts, walnuts, pecans, pine nuts, pepitas and sunflower seeds
* **Onions,** especially green, red and shallots