

Roasted Beets with Curry Sauce

Sauce adapted from [Vegetarian Cooking for Everyone](#)

Ingredients

- Beets, peeled and chopped into ½"x1/2" cubes.
- Curry Sauce
 - 1 garlic clove
 - 1/4 tsp. salt
 - 2 tbsp. sour cream (or try subbing yogurt or mayonnaise)
 - 2 tsp. curry powder (e.g. SWAD Madras)
 - 1 1/2 tbsp. fresh lemon juice
 - 5 tbsp. neutral-flavored oil
 - 2 tbsp. finely chopped cilantro

Directions

Roast the beets. Toss chopped beets with oil to coat and salt to taste, and bake at 400F for about 20-40 minutes, tossing every 15 minutes or so

Make the curry sauce. Press or mince the garlic or pound in mortar and pestle with the salt. Add the salt if you didn't yet. Mix with the sour cream and the curry. Stir in the lemon juice. Whisk in the oil. Let stand for 15 minutes, then stir in the cilantro. Let stand for at least 15 minutes for the flavor to develop. Adjust flavor if necessary.

Serve the beets with the curry sauce.