



Roasted Beets and Leeks Pasta Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

2 tablespoons olive oil

1 tablespoon butter

1 leek, sliced

3 beets, sliced

2 1/2 cups rainbow rotini pasta

2 cloves garlic, minced

2 teaspoons rosemary, minced

2 tablespoons parsley, minced

Kosher salt

Instructions

1. Toss beet slices in 1 tablespoon olive oil and rosemary. Sprinkle with a bit of salt. Bake in a preheated 400 degree oven for 15-18 minutes.

2. As beets cook, drop butter and remaining olive oil in a wide pan on the stove. Add leeks. Cover and allow to cook until they soften and begin to brown, approximately 20 minutes. Stir occasionally to keep from sticking.

3. Meanwhile, start a pot of salted water boiling on the stove. Drop in pasta and cook according to package's directions. Drain and set aside.

4. Once beets, leeks and pasta are done, mix to combine. Add remaining rosemary, garlic and parsley and toss well. Salt to taste.