Roasted Sweet Potatoes with Pickled Baby Red Beets and Black Pepper - Pomegranate Balsamic Vinegar Reduction

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.

2 large sweet potatoes peeled and cut into ½” cubes
1 jar Robert Relish Barn baby red beets removed from the jar and cut into quarters
½ cup of Texas Olive Oil Ranch pomegranate-balsamic vinegar
2 teaspoons cracked black pepper
Kosher salt and black pepper
1 tablespoon canola oil

For the sweet potatoes:

Preheat an oven to 350 degrees.

Place the cubed sweet potatoes in a bowl and coat with the oil and season with salt and pepper.

Place on a baking pan and place in the oven. Cook for about 20-25 minutes until fork tender. Remove from the oven and let cool completely.

For the vinegar reduction:

Toast the black pepper in a small sauce pan over medium heat for 30 seconds and then add the vinegar. Reduce the vinegar by ½ and place in a small bowl and let cool.

To complete:

Combine the potatoes, beets and the vinegar reduction in a bowl and toss together. Check for seasoning and enjoy.