Nutrition Info
One cup of cooked beets has 75 calories and provides fiber, folic acid, and potassium.

Fun Facts
Beets have the highest sugar content of all vegetables – sweet deal!

The red pigment in beetroot is sometimes used to color strawberry jam as well as to improve the color of tomato paste, sauces and strawberry ice cream.

Uses
Beets can be steamed, boiled, roasted or pureed and added to baked goods.

Beet greens can also be added to salads, stocks or stir fried.

Beet juice can be mixed with orange or apple juice. Serve chilled or over ice.

Beets can be added to some fabulous desserts such as chocolate velvet cake.

Family Friendly Activities
Make beet dye with your children. Follow these simple steps:
1. Open a can of beets and strain them.
2. Use the juice from the can as the dye.
3. Let the materials soak in dye until the desired color intensity is reached.
4. Be careful as beet dye will stain!

Pick:
- Choose small or medium sized beets with firm, smooth skin.
- Avoid beets that have soft spots or bruises.
- The color may vary – beets can be orange, purple, red or even pale in color.

Store:
- Cut greens off the beets leaving about an inch of the stem and store unwashed in the refrigerator for a few weeks.

Prepare:
- Wash beets and/or greens just before using.
- Beets do not freeze well.
Roasted Root Vegetables
Serves 10 (1/2 cup per serving)

Ingredients:
1 1/2 pounds carrots (scrubbed and sliced)
1 1/2 pounds beets (peeled and sliced)
1 1/2 pounds potatoes (scrubbed and chopped)
2 Tbsp. olive oil
1/2 tsp. salt
1/4 tsp. pepper

Directions:
Preheat oven to 375 degrees. In a medium bowl mix all ingredients. Place mixture onto a sheet pan and roast for 15-25 minutes or until vegetables are tender and lightly browned. Add onion, garlic or other veggies for a twist!

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