Linguini With Pan-roasted Beets, Fresh Tarragon And Caraway recipes

Linguini With Pan-roasted Beets, Fresh Tarragon And Caraway recipes  
Cuisine: French  
Diet type: Vegan  
Cook time: 45 minutes  
  
Ingredients:  
6 medium red beets – baked  
1/2 cup extra virgin olive oil  
1 1/2 teaspoons caraway seeds  
1 tablespoon sea salt for the pasta water  
1 lb (455 g) linguini  
4 large garlic cloves – skinned and minced  
2 tablespoons balsamic vinegar  
1/2 cup reserved pasta cooking water  
1/4 cup coarsely chopped fresh tarragon  
3/4 teaspoon sea salt or to taste  
freshly ground black pepper  
tarragon sprigs  
extra-virgin olive oil