

Roasted Beet and Goat Cheese Salad with Sherry-Walnut Vinaigrette

Salad

10 small red or golden beets or a mix of each
1 lb. baby spinach
5 oz. arugula
1/2 cup walnuts, toasted
4 oz. goat cheese, crumbled



Dressing

1/2 cup sherry vinegar
1 tsp. Dijon mustard
1/4 tsp. honey
1/2 clove garlic, finely chopped
1/2 cup walnut oil
1/4 cup olive oil
1/ 1/4 tsp. salt
Ground black pepper to taste

Toasting the beets brings out their sweetness. This is a variation of a Whole Foods Market recipe

Preheat the oven to 400°.

1. Trim and scrub beets, leaving 1/2 inch of stem and root to keep from bleeding during roasting. Place beets on a piece of aluminum foil on a baking sheet and make a pouch out of the foil, sealing it tightly.
2. Roast for 40 minutes or until tender. Remove from the oven and let beets steam for 10 minutes. Open pouch and let beets cool slightly.
3. Whisk together vinegar, mustard, honey, and garlic in a small bowl. Slowly whisk in the oil and season with salt.
4. After beets have cooled enough to handle, remove and discard stems and cut into bite size pieces. Mix beets with half the vinaigrette, then mix spinach and arugula with the rest of the vinaigrette. Transfer greens to plates and top with beets, walnuts and crumbled goat cheese.