



Local • Delicious • Edible



## FARMSTAND BEET SALAD with FRESH GREENS

Serves 4

- 2 pounds beets, (red, candy cane or golden)
- ¼ cup olive oil
- 1 tablespoon kosher salt
- 1 teaspoon freshly ground pepper
- 4 cups salad greens
- ½ cup crumbled goat cheese
- 2/3 cup vinaigrette – See recipe below or use a bottled dressing

Preheat oven to 350 degrees

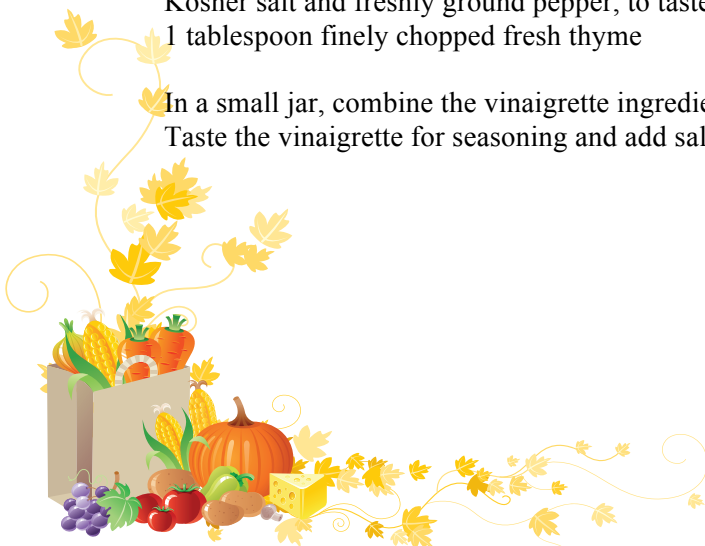
Peel the beets and, depending on the size, cut them in half or in quarters. In a large bowl toss the beets with the olive oil, salt and pepper. Place the beets in a baking pan, cover with foil and bake for about 30 minutes or until tender. When cool enough to handle, cut into ¼-inch slices.

In a bowl, toss the salad greens with half of the vinaigrette. Arrange the greens on the plates and top with the roasted beets and cheese. Pour the remaining vinaigrette over the salads.

## BALSAMIC VINAIGRETTE

- 1 glove garlic, finely minced
- 3 tablespoons balsamic vinegar
- 1 teaspoon Dijon mustard
- 5 tablespoons extra virgin olive oil
- Kosher salt and freshly ground pepper, to taste
- 1 tablespoon finely chopped fresh thyme

In a small jar, combine the vinaigrette ingredients. Cover and shake vigorously until emulsified. Taste the vinaigrette for seasoning and add salt if necessary.



**CHICAGOFARMSTAND.COM**