



ROSE-COLORED SALAD WITH ROASTED BEETS & GOAT CHEESE

INGREDIENTS

Serving 4

4 medium Red Beets (1 beet/person)

1 head of Pink Lettuce

1 head Radicchio

1 small shallot

1/2 tsp each of Thyme

1/4 tsp each of Salt & Pepper

Oil

Goat Cheese, I used about 2

tbsp/person

Dressing

1/2 c Oil

2 Tbsp Red Wine Vinegar

2 tsp Whole grain Mustard

3-4 Tbsp Lemon Juice

Salt, Pepper

INSTRUCTIONS

1. Peel and cut the beets into small chunks. I recommend wearing gloves when preparing beets as they easily stain hands, clothes and anything they touch.
2. In a bowl, combine the dry spices and oil, whisk and add the beets to coat.
3. Place the beets on a baking sheet and roast at 425 degrees until lightly browned and tender. Set aside. (These can be made ahead and stored in container in the fridge.)
4. Cut 1/2" thick rounds off the end of the radicchio and secure with a toothpick. Chop the remaining radicchio into shreds. (If you are preparing this ahead of time, place in a container with a dry paper towel on top, or wrap with paper towel and place in plastic bag until time of assembly.)

Side note: It occurred to me that it would be easier to place the toothpicks into the radicchio first, then cut rounds.

5. While the beets are roasting, grill the radicchio rounds in a pan with olive oil, salt, pepper until charred and softened. (If making ahead, let cool, then store in fridge in a sealed container.)
6. Wash and separate the outer leaves of the pink lettuces to find ones that can be used for the cups to hold the salad, and place them on individual plates. Chop the remaining lettuce and radicchio for salad base.
7. Thinly slice the shallots.
8. To make the dressing, simply whisk together all the ingredients.
9. To assemble, place the pink leaf on the plate, then fill with the lettuces and the beets. Place the grilled radicchio on the plate. Top with goat cheese and sprinkle the shallots on top and drizzle with dressing.

Note: This can be a hot/cold salad as well. Simply warm the beets and radicchio right before assembly.