

Roasted Beet Salad

Ingredients

| Dressing: | |
|------------------|-------------------------|
| 1 cup | Olive oil blend |
| 1/2 cup | Balsamic Vinegar |
| 1 T | Dijon mustard |
| 1/3 cup | Sugar |
| 1 tsp | Garlic |
| 1/2 tsp | Kosher salt |
| 1/2 tsp | Black pepper |
| 1 tsp | Thyme leaf |
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| 2 lb. | Beets, blanched & diced |
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| | Lettuce greens, chopped |
| | Feta cheese |
| | Candied pecans |
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Method

1. Blanch beets in boiling water and chill.
2. Peel beets and dice into 1/2-inch cubes.
3. Combine dressing ingredients with whisk or immersion blender.
4. Toss diced beets in enough dressing to coat (about 1/2 cup), and roast on sprayed sheet pan in 375° oven until tender and caramelized.
5. Stir beets after 20 minutes and continue roasting another 10 minutes. Continue roasting until tender.
6. Save remaining dressing for greens.
7. Layer salad plates with lettuce greens, roasted beets, feta cheese, and pecans.
8. Drizzle salads with remaining dressing.

Food Safety Reminders



Wash hands with soap and water before starting.
Wash anything that touches raw meat or eggs.
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.
Wear gloves when handling ready to eat foods.
Follow proper cook-to and holding temperatures.

Notes

Roasting time depends on how long beets were blanched. Roast until fork tender.