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**Roasted Beet Salad**  
**with Goat Cheese, Candied Walnuts, and Citrus Vinaigrette**  
**From *Simply Salads* by Jennifer Chandler**

Roasting beets brings out their natural sweet and earthy flavor. They will taste nothing like the canned beets that you find in the self serve salad bar.

**For the Citrus Vinaigrette:**

1/2 shallot, minced  
1 tablespoon freshly squeezed lemon juice  
3 tablespoons freshly squeezed orange juice  
1 teaspoon finely grated orange zest  
1/2 teaspoon Dijon mustard  
2 tablespoons extra virgin olive oil  
Kosher salt and freshly ground pepper

**For the salad:**

1/2 pound small to medium beets, stems trimmed and scrubbed  
1 bag (5 ounces) Sweet Baby Greens salad blend  
1 log (4 ounces) fresh goat cheese  
1/2 cup candied walnuts

**For the Citrus Vinaigrette:**

In small bowl whisk together the shallots, lemon juice, orange juice, orange zest, Dijon mustard, and oil until well combined. Season with salt and pepper to taste.

**For the salad:**

Preheat oven to 400°F. Wrap beets in aluminum foil. Place foil packet on a baking sheet and bake until the tip of a sharp knife easily slides through the beets, about 45 minutes to 1 hour. Remove from oven and cool. Once cool enough to handle, use paper towels to peel beets. Cut into quarters.

Divide salad blend equally among the plates. Top with beets and the drizzle with the vinaigrette to taste. Crumble the goat cheese on top and garnish with candied walnuts.

Makes 4 dinner salads or 6 appetizer salads