

in the kitchen

PITTSBURGH'S HOME FOR KITCHENWARES

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Roasted Beet Salad

Serves 6

This roasted beet salad is both eye-catching and delicious. The jewel-toned roasted beets, earthy and sweet, are punctuated by spicy arugula, creamy goat cheese, and toasted Marcona almonds. The vibrant dressing ties all of the flavors together for a very pleasing holiday side salad.

Ingredients:

6 red beets,
peeled and cut into 1/4" thick slices
3 tablespoons olive oil, for roasting the beets
Kosher salt and pepper, for roasting
5 ounces fresh goat cheese, crumbled
5 ounces arugula
1/4 cup Marcona almonds, toasted

Dressing:

1/4 cup olive oil
1 tablespoon apple cider vinegar
1 teaspoon Dijon mustard
2 tablespoons shallot, minced
1 teaspoon honey
Pinch of kosher salt
Freshly ground black pepper

Directions:

1. Preheat the oven to 425 degrees F. Wash, peel, and slice the beets. Spread in a single layer on a sheet pan, drizzle with olive oil, and sprinkle with Kosher salt and pepper. Roast for 25-30 minutes, flipping over halfway during cooking. Roast until fork tender.
2. Toast the almonds in a dry skillet until just fragrant and showing signs of a golden brown color on some edges; stir often to avoid scorching.
3. Meanwhile, prep the dressing by whisking all of the ingredients together. Toss the arugula with the dressing.
4. Place the roasted beets on top of the bed of the dressed greens, sprinkle with the goat cheese crumbles, and toasted nuts.
5. Serve immediately.