

Roasted Beet and Walnut Salad

Makes 4 Servings

Ingredients

For salad:

- 4 medium beets, washed, peeled and cut into 1/2-inch pieces
- 2 tablespoons oil
- Salt and pepper, to taste
- 10-ounces mixed greens, washed and dried
- 1/2 cup chopped walnuts, toasted

For dressing:

- 1/3 cup oil
- 1/4 cup vinegar (apple cider, white wine or red wine)
- 2 teaspoons honey
- Salt and pepper, to taste

Directions

1. For salad: Preheat oven to 350 degrees. Line a rimmed baking sheet with foil. Place beets onto lined baking sheet and drizzle with oil. Season with salt and pepper and toss to coat. Bake until fork tender, about 10 to 15 minutes.
2. For dressing: While the beets are cooking, in a small bowl, mix oil, vinegar, honey, salt and pepper. Toss to coat mixed greens, beets, walnuts and dressing. Serve and enjoy.

Recipe from: Feeding Pennsylvania and PA Eats

