

Roasted Beet Salad

To fully enjoy your garden, eat up!

Instructions:

Pre-heat oven to 350 degrees. Wash and dry all produce. Beets may require a little extra scrubbing.

In a large bowl, toss salad greens with shredded carrots and sliced radishes.

In a small bowl, slowly pour $\frac{1}{2}$ cup olive oil into vinegar while whisking to create vinaigrette dressing. Add salt and pepper to taste.

On a baking tray covered with a sheet of aluminum foil, toss the beets with 2 tbs olive oil, salt and pepper. Fold the aluminum foil around the beets, covering them, and place the baking sheet in the oven. Roast for 40 to 45 minutes, or until fork-tender. Remove beets from the oven. Once cool, remove the skins and slice beets into quarters.

Ingredients:

6 beets with the tops removed

$\frac{1}{2}$ pound of baby spring greens

4 carrots, shredded

6 radishes, sliced

$\frac{1}{2}$ cup olive oil, plus 2 tbs divided

$\frac{1}{2}$ cup balsamic vinegar

Salt and pepper to taste