Salad With Roasted Beets
From – nytimes.com

1 Tbsp red wine vinegar or sherry vinegar
¾ tsp balsamic vinegar (optional)
½ tsp Dijon mustard
1 small garlic clove, finely minced or pureed (optional)
salt & freshly ground pepper
¼ cup extra virgin olive oil
salad greens, washed and spun dry
2 medium or 4 small beets, roasted (about ¾ lb)
handful of fresh herbs like parsley or basil, chopped

• Roast beets then peel and cut into small edges or half-moons.
• Whisk together the vinegars, garlic, salt & pepper in a bowl or measuring cup.
• Whisk in the olive oil.
• Toss with the lettuces, beets and herbs just before serving.

For more recipes visit us at
www.HealthyHarvestFarmCSA.com