

Salad

NORA'S DELECTABLE

ROASTED BEET & GOAT CHEESE SALAD



YIELDS: 4 SERVINGS

INGREDIENTS

FOR SALAD

- 6 MEDIUM BEETS
- 6 CUPS ARUGULA
- 4 OZ GOAT CHEESE
- ½ CUP CHOPPED WALNUTS

FOR DRESSING

- ½ CUP EXTRA-VIRGIN OLIVE OIL
- ¼ CUP BALSAMIC VINEGAR
- 1 TBSP MAPLE SYRUP
- 2 TSP DIJON MUSTARD
- KOSHER SALT, TO TASTE
- GROUND PEPPER, TO TASTE

INSTRUCTIONS

1. Preheat oven to 400°F.
2. Wrap beets in foil and place on baking sheet; roast until tender (about 1 hour); let cool, peel, and cut into cubes or wedges.
3. Meanwhile, make vinaigrette by combining olive oil, balsamic vinegar, maple syrup, and Dijon in a shaker or whisk in a bowl. Season to taste with salt and pepper.
4. Place arugula in large serving bowl and lightly dress with vinaigrette, top with beets, goat cheese, and walnuts, and toss gently; add more dressing as desired.

**Sommelier Shannon's Wine Pairing:*

SPARKLING BRUT CHAMPAGNE

