

Spring Beet Salad



INGREDIENTS

- 2 small golden beets
- 1 small chioggia beet
- 4-5 radish
- 1/2 c cooked wheat berries (or other type of grain)
- handful of spinach (or chijimasai), chopped
- handful of arugula (or other spring green)
- toasted pine nuts
- goat cheese, crumbled
- 3 tsbp evoo
- 1 lemon, juiced
- 1 tbsp white balsamic vinegar
- 1 garlic clove, minced
- 1 tsp dijon mustard
- 1 tsp dried oregano
- sea salt and black pepper

INSTRUCTIONS

1. Preheat oven to 400. Drizzle the 1 golden beet with evoo and then wrap beet in foil. Place on a baking sheet pan and roast 30-40 minutes, or until beet is fork tender. Let it cool, peel, thinly slice it, and chill until ready to use.
2. In a small bowl whisk together the evoo, lemon juice, balsamic, garlic, mustard, oregano, and season with salt and pepper.
3. Using a mandoline or sharp knife, thinly slice the remaining beets (peel first), and the radishes.
4. Toss the raw beets and radish together and mix with some dressing, season with salt and pepper and let sit for 20 minutes.
5. Warm the wheatberries slightly and toss them with the spinach, arugula, and some of the dressing. Place the roasted beet, raw beets, radish and arugula on top along with the pine nuts and goat cheese. Taste and adjust seasoning and dressing as you like.