

## JOE'S ROASTED BEET SALAD WITH GOAT CHEESE

*Yield: 4 Servings*

### INGREDIENTS

3 cups marinated striped & yellow beets (see recipe below)

$\frac{3}{4}$  cup orange vinaigrette (see recipe below)

cracked pepper & sea salt, to taste

4 cups mixed greens

1 cup radicchio, chopped into  $\frac{1}{2}$ -inch pieces

2 oranges, supremed into 20 slices  
(reserve zest for vinaigrette recipe)

$\frac{3}{4}$  cup candied nut of choice (Joe's uses praline pecans)

4 oz. goat cheese

$\frac{1}{4}$  cup chopped chives

$\frac{1}{4}$  cup Italian parsley leaves

### INGREDIENTS FOR ORANGE VINAIGRETTE

$1\frac{1}{4}$  cup orange juice

1 tsp. orange zest

1 Tbsp. lemon juice

salt and pepper, to taste

$\frac{1}{2}$  cup vegetable oil

*Continues on Next Page*



*Continued from Previous Page*

## METHOD FOR ORANGE VINAIGRETTE

1. In a small saucepan over medium heat, bring  $\frac{3}{4}$  cups orange juice to a simmer until it is reduced to about 2 ounces, thickened and syrupy.
2. Once reduced, add orange reduction to a blender along with lemon juice, orange juice ( $\frac{1}{2}$  cup), salt and pepper.
3. Slowly drizzle with vegetable oil. Add orange zest.

## METHOD FOR MARINATED STRIPED & YELLOW BEETS

1. Steam the beets for 1 hour and 30 minutes until fork tender.
2. Allow the beets to cool at room temperature before peeling them with a towel and paring knife.
3. After peeling, refrigerate the beets and let them cool fully, about 2 hours.
4. Dice the beets into  $\frac{1}{2}$  by  $\frac{1}{2}$  inch cubes.
5. Marinate the beets in  $\frac{1}{4}$  tsp of the orange vinaigrette for 15 minutes.

## METHOD FOR ROASTED BEET SALAD WITH GOAT CHEESE

1. Mix the marinated beets with the greens, radicchio, dressing, and salt and pepper to taste, then lightly place into a serving bowl.
2. Garnish with orange supremes, nuts, parsley and chives. Crumble the goat cheese on top.

