

## **GOAT CHEESE SALAD WITH BEETS AND WALNUTS**

A great way to enjoy roasted beets is with this salad of goat cheese and walnuts. The sweetness of the beets perfectly sets off the tartness of the goat cheese, and the crunch walnuts help bring the whole salad together. As the summer goes on, I will continue to include recipes including roasted beets.

2 medium beets, roasted and diced in ¼" dice  
3 ounces of fresh goat cheese, cut into small pieces  
1/2 cup chopped walnuts  
mixed salad greens  
¼ cup quick vinaigrette (see below)

1. Combine the beets, goat cheese and walnuts with 1 tablespoon of the vinaigrette, and stir. The beet mixture should be moist enough to hold its shape when scooped with an ice cream scoop. If not, add more vinaigrette.
2. Toss the mixed salad greens with the remaining vinaigrette.
3. Arrange the salad greens onto four plates. Onto each plate, mound a ¼ cup of the beet mixture using an ice cream scoop.

*Serves 4.*