



Recipe

Roasted Beet and Feta Salad

Serves 4

Ingredients:

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| 4 medium sized beets | 2 handfuls of beet leaves,
washed and torn into bite-sized pieces |
| 2 tablespoons red wine vinegar | ½ small red onion, thinly sliced |
| 1 tablespoon honey | ½ cup feta cheese, crumbled |
| ¼ cup olive oil | salt and pepper to taste |
| 1 small head of red leaf lettuce,
washed and torn into bite-sized pieces | |

Preparation:

1. To roast beets, cut off stems to 1 inch (2.5cm) from root and the end pieces. Wash. Wrap in foil. Place on a cookie sheet and cook at 400 degrees F. until soft, about 45 minutes – 1 hour. When slightly cooled, remove from foil, peel and slice.
2. In a small bowl whisk together, vinegar, honey and olive oil. In a salad bowl combine lettuce, beet leaves and onion slices. Pour dressing over salad and toss. Season with salt and pepper.
3. Place beet slices on top and sprinkle feta cheese all over.

Notes