

Roasted Beet and Queso Fresco Salad with Sherry-Walnut Vinaigrette

Serves 8

Ingredients

10 small red beets
1/2 cup sherry vinegar (or balsamic vinegar)
1 teaspoon Dijon mustard
2 tablespoons agave nectar or honey (or to taste)
1 clove garlic, finely chopped
1/2 cup walnut oil (or olive oil)
1/4 cup olive oil
Salt and pepper to taste
20 ounces of mixed greens (spinach, romaine lettuce, spinach, lambs quarters, arugula)
1/2 cup walnuts, toasted
4 ounces Queso Fresco, crumbled (or goat cheese)

Directions

Heat oven to 425°F. Place beets on a piece of aluminum foil on a baking sheet and make a pouch out of the foil, sealing it tightly. Bake for about 40 minutes or until the largest beet is easily pierced with a knife. Remove from oven and let beets steam for 10 minutes. Open pouch and let beets cool slightly.

Meanwhile, whisk together vinegar, mustard, agave nectar or honey, and garlic in a small bowl. Slowly whisk in the oils and season with salt and pepper. Set vinaigrette aside.

After beets have cooled enough to handle, remove and discard skins and cut into bite-size pieces. Mix beets with enough vinaigrette to coat, then mixed greens with the rest of the vinaigrette. Transfer greens to plates and top with beets, walnuts, and Queso Fresco.