

## Golden Beet Salad

Serves 6

Deep globe shaped golden roots with light green, yellow veined tops. Both are sweet and tender, especially when young. Roots do not bleed like red beets when pickled. Golden beets make a nice change of pace and color contrast in salads and relish trays.

- \* 6 large golden beets, trimmed
- \* 6 ounces green beans, trimmed
- \* Coarse salt
- \* 2 tablespoons white-wine vinegar
- \* 2 tablespoons minced shallot (from 1 shallot)
- \* 2 teaspoons Dijon mustard
- \* 1/4 cup extra-virgin olive oil
- \* Freshly ground pepper
- \* 1/4 cup loosely packed torn fresh basil, plus small leaves for garnish
- \* 2 ounces goat cheese, crumbled

### Directions

1. Preheat oven to 425 degrees. Wrap beets in parchment, then foil, and place on a rimmed baking sheet. Roast until tender, about 60 minutes. Let cool completely. Peel and cut beets into 1/2-inch dice. Transfer to a large bowl.

2. Prepare an ice-water bath. Cook green beans in boiling salted water until bright green and crisp tender, about 2 minutes. Transfer to ice-water bath, and drain. Cut beans diagonally into thirds, and add to beets.

3. Mix vinegar, shallot, and mustard in a small bowl. Add oil in a slow, steady stream, whisking until emulsified. Toss with vegetables, and season with salt and pepper. Stir in torn basil and goat cheese. Garnish with basil leaves.

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