

Beet Salad

written by The Recipe Exchange | May 31, 2015

Ingredients

4 bunches beets – top and bottom removed
2 Tbls. olive oil
1 Tbls. lemon juice
1 oz. white wine vinegar
1 Tbls. honey
1 oz. dijon mustard
1 tsp. dried thyme
1/2 cup vegetable oil
salt and black pepper – to taste
2 heads Belgian endive
1/4 lb. feta cheese – crumbled
1 lb. spring mix lettuce

Directions

Coat beets with oil.
Roast in 450 degree oven on a sheet pan for approximately 45 minutes or until tender.
Cool, peel, and dice.
Combine next five ingredients in a blender. While blender is running slowly add oil.
Season to taste with salt and white pepper.
Set aside.
Place three endive leaves symmetrically on each plate.
Toss spring mix with blended mixture.
Divide between plates, top with diced beets and feta cheese.