

Roasted Beet Salad with Pea Shoots & Chèvre

Ingredients:

- 4 beets, peeled and cut into sixths
- 1 Tablespoon olive oil
- ½ teaspoon thyme
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 cup lightly packed pea shoots or chopped endive/bibb lettuce
- ½ cup crumbled chevre (goat cheese)
- 1 Tablespoon radish or arugula flowers (optional)

Cider Vinaigrette

- 1 teaspoon cider vinegar
- 1 Tablespoon olive oil
- ¼ teaspoon sugar
- pinch of salt
- pinch of thyme

Directions:

Preheat the oven to 400 degrees Fahrenheit. Toss the beets lightly with the olive oil, thyme, salt, and pepper until coated. Spread them out on a baking sheet lined with tin foil and roast in the oven for 30-40 minutes or until soft when poked with a fork and crispy around the edges. Remove from heat and set aside.

To prepare the vinaigrette, whisk all of the ingredients together until well blended and the mixture thickens slightly, about 5 minutes. Lightly toss the raw beets, roasted beets, pea shoots, arugula flowers, and chèvre together until mixed. Drizzle with the vinaigrette and serve immediately.