

Beet, Potato and Walnut Salad

From – *marthastewart.com*

1 ½ lb medium beets, scrubbed
1 ½ lb new potatoes, halved lengthwise
2 Tbsp extra-virgin olive oil
coarse salt and ground pepper
½ cup roughly chopped walnuts
¼ cup finely chopped fresh chives
1 to 2 Tbsp red-wine vinegar

- Preheat oven to 450 degrees, with racks in top and middle.
- Place beets on a large piece of foil on a baking sheet. Fold foil around beets and crimp ends to form a packet. Cook beets on sheet on middle rack, 30 minutes.
- On a rimmed baking sheet, toss potatoes with oil and season with salt and pepper. Arrange potatoes, cut side down, on sheet.
- After beets have cooked 30 minutes, place potatoes on top rack. Cook 15 minutes.
- Flip potatoes and sprinkle with walnuts. Cook until walnuts are toasted, potatoes are golden, and beets are tender when pierced with a knife, 5 to 10 minutes.
- Remove beets from foil and let cool.
- Transfer potatoes and walnuts to a large bowl.
- Rub beets to remove skin and cut each into 4 to 6 wedges, depending on size.
- Toss beets with potatoes, walnuts, and chives and season to taste with vinegar.



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