

# Salad With Roasted Beets

From – *nytimes.com*

1 Tbsp red wine vinegar or sherry vinegar  
¾ tsp balsamic vinegar (optional)  
½ tsp Dijon mustard  
1 small garlic clove, finely minced or pureed (optional)  
salt & freshly ground pepper  
¼ cup extra virgin olive oil  
salad greens, washed and spun dry  
2 medium or 4 small beets, roasted (about ¾ lb)  
handful of fresh herbs like parsley or basil, chopped

- Roast beets then peel and cut into small edges or half-moons.
- Whisk together the vinegars, garlic, salt & pepper in a bowl or measuring cup.
- Whisk in the olive oil.
- Toss with the lettuces, beets and herbs just before serving.



For more recipes visit us at  
[www.HealthyHarvestFarmCSA.com](http://www.HealthyHarvestFarmCSA.com)