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BEET & GOAT CHEESE ARUGULA SALAD

SERVES 4 / PREP TIME: 20 MINUTES / COOK TIME: 12 MINUTES

This salad explodes with flavor, with the sweet beets, zingy arugula, and salty goat cheese. Use red and golden beets to add beautiful colors to this salad.

For the vinaigrette

- ¼ cup balsamic vinegar
- 3 tablespoons shallots, thinly sliced
- 1 tablespoon honey
- ⅓ cup extra-virgin olive oil
- Salt and freshly ground black pepper

For the salad

- 6 medium beets, cooked and quartered
- 6 cups fresh arugula
- 3 ounces soft fresh goat cheese, coarsely crumbled

1. Line a baking sheet with foil. Preheat the oven to 450°F.
2. To make the vinaigrette, whisk the vinegar, shallots, and honey in a medium bowl to blend. Gradually whisk in the oil. Season to taste with salt and pepper.

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3. In a small bowl, toss the beets with enough of the vinaigrette to coat them. Place the beets on the baking sheet and roast them until they are slightly caramelized, stirring occasionally, about 12 minutes. Set them aside to cool.
4. Toss the arugula in a large bowl with enough vinaigrette to coat. Season the salad to taste with salt and pepper. Mound the arugula atop 4 plates. Arrange the beets on top of the arugula. Sprinkle with the goat cheese and serve.

Recipe adapted from Giada De Laurentiis on Foodnetwork.com.
