

chattavore

MIXED GREENS SALAD WITH ROASTED BEETS & GOAT CHEESE

Prep time: 10 minutes

Cook time: 45 minutes

Serves 4

- 1 large beet, scrubbed (any color/variety is fine)
 - 1/4 cup chopped pecans.
 - 1 bag mixed greens
 - 1/2 cup green goddess dressing (bottled is fine, but I used Elise Bauer's recipe from Simply Recipes)
 - 2 ounces goat cheese
1. Preheat the oven to 450 degrees. Wrap the beet in foil. Place the beet in the oven and roast for about 45 minutes. Allow to cool for a few minutes then peel the beet (the skin should slip away easily when rubbed with a paper towel). Quarter the beets then thinly slice the quarters. Set aside.
 2. While the beet is roasting, toast the pecans in a dry skillet until lightly browned. Pour into a bowl and set aside.
 3. Divide the greens among 4 bowls. Drizzle each bowl with two tablespoons of dressing.
 4. Crumble the goat cheese and sprinkle the goat cheese over the bowls. Sprinkle each salad with a tablespoon of pecans. Divide the beets among the bowls. Serve immediately.