



FINCH + FENNEL

Roasted Beet, Walnut & Feta Salad

During any special occasion, your go-to salad might need an upgrade, and we think beets are the way to go, both for color and for flavor. Walnuts play a role, not only for texture in the salad but for the hint of nutty flavors from walnut oil in the vinaigrette dressing. And of course, using Champagne Honey Mustard is always an upgrade, when it comes to tangy and sweet at the same time.

WALNUT VINAIGRETTE INGREDIENTS:

- ½ c good-quality Roasted Walnut Oil
- ¼ c Extra-Virgin Olive Oil
- 1 Tbsp Syrup from Mandarin Orange Segments
- 5 Tbsp Sherry Vinegar
- 3 tsp F+F Champagne Honey Mustard
- 1 Tbsp finely minced Shallots
- ½ tsp Salt
- ½ tsp freshly ground Pepper

SALAD INGREDIENTS:

- 1 lb Roasted Beets, peeled and sliced
- Arugula
- 1 c Cherry Tomatoes, cut in half
- 1 c Mandarin Orange Segments, with syrup
- ½ c crumbled Feta Cheese
- ½ c Toasted Walnuts



INSTRUCTIONS:

1. To make the vinaigrette, place the roasted walnut oil & all the other vinaigrette ingredients in a glass jar & close the lid tightly. Shake vigorously to combine. Adjust the seasonings, to taste.
2. Allow the dressing to sit at room temperature for 1 hour, to let the flavors to develop, before serving.
3. Cut the beets into bite-sized pieces.
4. Place the beets in a small bowl, add 1 to 2 tablespoons of the vinaigrette & toss until the beets are coated.
5. Just before serving, place the arugula in a large serving bowl & add about 3 tablespoons of the vinaigrette. Toss to coat the leaves lightly, then taste & add more vinaigrette, if needed.
6. Transfer the arugula to individual salad plates.
7. Arrange the tomatoes, beets and orange segments on the greens & sprinkle them with feta & walnuts.

Enjoy!

