

Apple and Roasted Beet Salad with Fruit, Nuts, Gorgonzola and Watercress

Serves 4

- 2 large beets
- 2 bunches watercress
- 2 Gala apples, thinly sliced
- ½ cup To Go Nuts Crisp Apple Maple blend
- 6 ozs. Gorgonzola cheese, crumbled
- 1 cup Crisp Apple Maple salad dressing

Cut stems off beets and roast in 375 degree oven for 40 minutes or until tender. Let cool, and rub off skin. Slice. Combine with watercress, apples, fruit and nuts, cheese and Salad Girl dressing. For best flavor, serve room temperature.

