

Roasted Golden Beets on a Nest of Kale Chiffonade

6 golden beets roasted, peeled, cooled & cut in bite size pieces.

serves 6-8

5 oz fresh spinach

4 honey crisp apples cut in bite sized pieces(pour 1/4 cup dressing over apples to prevent browning, and add cooled and sliced beets- and set in fridge until ready to dress salad (absolutely just before serving!!)

1/4 sweet red onion diced small (optional ingred.)

6 oz crumbled Chevre Blue

1/4 cup crumbled roasted pecans

1/4 cup unsulphered golden raisins

1/2 cup Salad Girl Crisp Apple Maple Organic Salad Dressing

Roast beets: cut stems of beets, roast 350 degrees for 40 min. or until tender-let cool,peel and slice bite size.

Salad: Arrange greens upon a beautiful platter, toss with red onion, sprinkle cheese, gently toss, decorate greens with apples and beets and drizzle remaining dressing, sprinkle with golden raisins and pecans! enjoy!



golden beet