

ROASTED BEET SALAD

with Goat Cheese, Pistachios & Basil

This simple but unique salad recipe is the perfect side dish. It's flavorful, easy, and light. The goat cheese brightens it up and the basil compliments the beets perfectly. The addition of the pistachios add a little something special. I love to serve it alongside grilled chicken.

Ingredients.

1 lb golden beets, peeled and cut into bit size pieces
1 lb red beets, peeled and cut into bit size pieces
4 oz goat cheese
small handful fresh basil, torn or cut into strips
small handful pistachios, shelled and broken in half
honey
extra virgin olive oil
kosher salt
freshly ground black pepper

Directions.

Preheat the oven to 375° F. Toss the beets in 1/4 cup of olive oil and transfer them to a baking sheet. Roast for 40 minutes, tossing occasionally. Remove the baking sheet from the oven, drizzle the beets with a bit of honey, and allow them to cool before transferring them to a serving dish.

Top the beets with the goat cheese, basil, and pistachios.

Enjoy.

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