

## Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

### Balsamic Roasted Beet Salad

4 med beets, tops removed and scrubbed  
¼ cup balsamic vinegar  
¼ cup good olive oil  
1 tsp Dijon Mustard  
4 oz Baby Arugula  
¼ cup roasted, salted almonds, toasted  
3 oz soft goat cheese, such as Montrachet, crumbled  
Kosher salt and fresh ground pepper

#### Directions:

Preheat oven to 400°. Wrap the beets individually in aluminum foil and place them on a sheet pan. Roast them for 50 minutes to 1 hour, until a small sharp knife inserted in the middle indicates that they are tender. Unwrap each beet and set aside for 10 minutes, until cool enough to handle. Peel the beets with a small knife over a piece of parchment paper to prevent staining your cutting board. Meanwhile, whisk together the vinegar, olive oil, mustard, 2 tsp salt, and 1 tsp pepper and set aside. While the beets are still warm, cut each one in half and then each half into 4 or 6 wedges and place them in a large mixing bowl. As you're cutting the beets, toss them with half of the vinaigrette (warm beets absorb more vinaigrette), 1 tsp salt, and ¼ tsp pepper. Taste for seasonings. Place the arugula in a separate bowl and toss it with enough vinaigrette to moisten. Put arugula on a platter and then arrange the beets, almonds, and goat cheese on top. Drizzle with additional vinaigrette if desired and serve warm or at room temperature.



**Untiedt's Vegetable Farm, Inc.**

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