

Golden Beet Salad with Goat Cheese, Pistachios and Clementine Shallot Vinaigrette

serves 2 as a main, 4 as a side

for the salad:

- 3 raw golden beets with greens attached
- 1 head romaine lettuce
- 3 clementines
- 2 ounces (1/4 cup) crumbled goat cheese
- 1/4 cup chopped pistachios

for the clementine shallot vinaigrette:

- zest of 2 clementines
- 1/4 cup freshly squeezed clementine juice
- 1/4 cup sunflower oil (or any neutral tasting oil such as safflower, grapeseed, or canola)
- 1/2 teaspoon dijon mustard
- 1 tablespoon finely minced shallot (about 1/2 of a small shallot)
- 1/2 teaspoon dried tarragon, finely crumbled
- 1/4 teaspoon salt
- a few grinds of fresh pepper

Preheat oven to 425 degrees.

Trim greens, stems and root ends from beets. Reserve greens and discard stems and root ends. Scrub beets well and place on foil lined with a sheet of parchment. Wrap parchment and foil tightly around beets and place on a baking sheet. Bake for 1 hour.

Allow beets to cool, then rub skins off with a paper towel or scrape off with a paring knife. Thinly slice beets.

While beets are roasting, rinse and dry beet greens, then thinly slice. Rinse, dry and thinly slice romaine leaves. Zest the clementines.

Supreme the clementines. Squeeze juice from the leftover peels and membranes into a small bowl.

Make vinaigrette: whisk all vinaigrette ingredients together in a small bowl until emulsified.

Toss 1 1/2 cups beet greens with 1 1/2 cups romaine in a large bowl. Place beets and clementines on top, then sprinkle with goat cheese and pistachios. Drizzle with clementine vinaigrette.

a fletcher + fork recipe