

## **Salad of Greens, Walnuts, Roasted Beets and Goat Cheese** **Serves 4**

### **Dressing:**

- 3 Tablespoons olive oil
- 2 Tablespoons white wine vinegar
- 2 Tablespoons freshly squeezed orange juice
- 1½ teaspoons grated orange peel (zest)
- salt and freshly ground black pepper

### **Salad:**

- 4, 2 to 3-inch diameter beets, unpeeled
- 1 Tablespoon olive oil
- 2 bay leaves
- 6-8 peppercorns
- 4 whole cloves of garlic, unpeeled
- ¼ cup water
- 6 ounces baby lettuces with frisée
- ½ cup walnut pieces
- 4 ounces chilled goat cheese, coarsely crumbled
- thin strips of orange peel

*Preheat oven to 400° F.*

1. *For the Dressing:* Whisk all ingredients together in a small bowl. Season with salt and pepper.
2. *For the Salad:* Scrub the beets. In a large bowl toss the beets with 1 tablespoon olive oil and then place in a shallow baking dish with the bay leaves, peppercorns, garlic cloves, and water; securely cover the dish with aluminum foil and roast the beets until tender, about 1 hour and 10 minutes; cool, peel and cut into ½-inch wedges.
3. Mix lettuces, walnuts and dressing in a large bowl. Divide among four plates. Arrange the beets around the greens; sprinkle with the goat cheese and orange peel.

