

Roasted Beet Salad with Pear & Walnuts



INGREDIENTS

- 3 medium sized beets
- 1 ripe pear
- 1/4 c walnuts, toasted
- 1/4 c feta (or other type of cheese), crumbled
- 1/4 c cooked quinoa
- a couple of handfuls of salad greens
- evoo
- balsamic vinegar
- honey
- sea salt and black pepper

INSTRUCTIONS

1. Preheat oven to 400. Drizzle the beets with evoo and season with salt and black pepper. Wrap beets in foil and place on a baking sheet pan. Roast for 40-90 minutes or until beets are fork tender. Unwrap and let cool until they can be handled. Peel beets and chop roughly into 1/2" cubes and let them cool completely.
2. Assemble all of the salad ingredients on a platter. Drizzle with evoo, a bit of balsamic vinegar, a little honey, and season to taste with salt and pepper.