



FINCH + FENNEL

## Roasted Beet & Citrus Salad with Cherry Balsamic Dressing

### SALAD INGREDIENTS:

3 c Arugula  
Parmesan shavings  
4 oz Goat Cheese  
1 c Red or Yellow Beets  
Oil, Salt & Pepper, to taste  
Cherries, dried or fresh  
¾ c Pistachios, shelled

### DRESSING INGREDIENTS:

3 Tbsp F+F Cherry Balsamic  
Preserves  
2 tsp Mustard  
2 Tbsp Balsamic Vinegar  
Juice of 1 Orange  
1 Tbsp Thyme, fresh, or 1 tsp dried  
Salt & Pepper, to taste



### INSTRUCTIONS:

1. Preheat oven to 350°F.
2. Wash arugula & set aside.
3. Use a vegetable peeler to cut large pieces of Parmesan & set aside. Crumble goat cheese & set aside.
4. Season beets with salt, pepper & oil, then wrap in two layers of foil & place on sheet tray. Roast at 350°F for 30-45 minutes, depending on the size of your beets.
5. Once beets are soft, remove & let cool before handling. Use a paper towel to gently remove the skin by rubbing it off. Use gloves, if desired, as they may stain your skin.
6. Cut up beets into medium-sized pieces & set aside.
7. Mix together the salad dressing starting with 3 tablespoons of F+F Cherry Balsamic Preserves, then add mustard, balsamic vinegar, orange juice & thyme. Blend until this comes together. Taste & season with salt & pepper.
8. Assemble salad by laying down the arugula, then topping with the roasted beets, dried or fresh cherries, pistachios & cheeses.
9. Drizzle with Cherry Balsamic dressing, toss & serve.

*Enjoy!*

