Beet Salad with Goat Cheese

**Serves 2**

**INGREDIENTS**

- 1 roasted beet, chopped
- 2 tbsp balsamic vinegar
- 1 tbsp of olive oil
- ½ cup minced shallots
- ¼ cup goat cheese
- ¼ cup pistachios
- 2 cups arugula (or other spicy green)
- pinch of salt and pepper
- pinch of dried thyme

**DIRECTIONS**

1. Marinate chopped roasted beets in balsamic vinegar, olive oil, salt, pepper, and minced shallots.

2. Serve beets atop spicy greens & torn herbs. Top with goat cheese, pistachios, and dried thyme.

3. Step up the presentation with a light drizzle of fancy vinegar (white balsamic pear, etc).