

# 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).