

# Arugula, Beet, Walnut and Goat Cheese Salad

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### Lemon Vinaigrette

- 1/3 cup Lemon Juice
- 1/3 cup Extra Virgin Olive Oil
- 1 tsp Kosher salt
- 1 tsp Sugar

### Vinaigrette Directions:

1. Combine all ingredients in glass jar and shake well. Taste. Adjust seasoning. Depending on the strength of the lemon, you might have to add more oil. Can be stored in the refrigerator.

- 5 oz Arugula
- 6 oz Cooked Red beets \* peeled, cut thinly on a [mandoline](#) and julienned
- 2 fl oz Lemon Vinaigrette
- 3 oz Goat Cheese
- 2 oz. Walnuts, rough chopped and toasted

### Salad Directions:

1. In a large bowl, combine arugula, beets, and dressing and toss.
2. Neatly pile on chilled salad plates
3. Top with goat cheese and walnuts

If you don't have a mandoline. You need one. This is such a time saver. This mandoline gets great reviews!

### Cooked Beets Directions:

To cook beets, scrub them well, cut off the top and the stem tip. Wrap in foil and place on a baking sheet. Bake at 375 degrees F until tender. This takes about 45-60 minutes. Remove

from the oven, unwrap the foil and let them cool. Using a paper towel, rub the outside to remove the skin. They can be made the day before making the salad.