

Roasted Beet infused Espresso Salad

3 small to medium beets

1/4 cup Prima Olive espresso balsamic vinegar

1/2 cup chopped onion (preferably Vidalia or similar)

1/2 cup chopped Feta cheese

Salt and pepper to taste

PREPARATION INSTRUCTIONS

1. Preheat oven to 375. Rinse beets, cut leaves off. Place in tinfoil and sprinkle with EVOO.

Bake for around 40 minutes or until tender. Allow cooling

2. Peel Beets and chop into small bite size pieces. Add chopped onion and Prima Olive espresso balsamic vinegar. Set aside (may refrigerate or serve at room temperature).

3. When ready to serve you may place a mound of beet mixture on your favorite greens, but we did not find that to be beneficial. The beets were delicious without the greens.

4. Sprinkle with your choice Prima Olive EVOO and Feta cheese.

This is amazingly easy and will turn a past beet naysayer like me into a lover of beets.

Happy cooking,

Chrissi