

## MORTON & BASSETT SPICES®

# Rainbow Beet Salad



- 4 golden beets
- 4 red beets
- 1 cup mixed greens
- ½ shallot, thinly sliced
- 1 orange
- 1 teaspoon Morton & Bassett Parsley
- ¼ cup olive oil
- ¼ cup white wine vinegar
- 1 tablespoon honey
- 1 teaspoon Morton & Bassett Fine Ground Black Pepper
- ¼ cup goat cheese

Preheat oven to 425 F. Wrap each beet in foil, and roast on a baking sheet for 30 minutes. While they roast, mix 2 tablespoons fresh squeezed orange juice, the olive oil, vinegar, honey, black pepper, and parsley. Whisk until well combined. Once beets are roasted, let cool and then chop into quarters or ½ inch pieces. Toss with mixed greens, shallot, and drizzle with dressing. Top with goat cheese.



[mortonbassett.com](http://mortonbassett.com)

