

GOLD BEET, PEACH & GOAT CHEESE SALAD

Rusty Hinges Ranch



INGREDIENTS:

- 2-3 gold beets, peeled & halved
- 2 Tablespoons olive oil
- 2 peaches, halved, pits removed
- 5oz baby arugula
- Purple Haze goat cheese, crumbled
- handful of chopped nuts, optional

Balsamic Glaze:

- 1 cup balsamic vinegar
- ½ Tablespoon honey

INSTRUCTIONS:

1. Preheat grill to 425°F.
2. Peel beets, cut into four halves and drizzle with olive oil, salt & pepper and toss to coat. Grill for 25 minutes, flipping every few minutes.
3. Cut peaches in half, remove the pit and brush with olive oil. Grill for 4-6 minutes, then slice.
4. **Balsamic Glaze:** Pour balsamic vinegar and honey into a saucepan and bring to a low boil.
5. Reduce heat to keep at a simmer for 12-15 minutes. Stir occasionally until mixture is reduced by half and lightly coats the back of a spoon.
6. Layer a handful of arugula on each plate, arrange sliced peaches and beets. Top with crumbled goat cheese, and chopped nuts. Drizzle balsamic glaze over salad.