



## BITE SIZE BEET SALAD

60 MINUTES

MAKES 12 SERVINGS

*These individual beet salads are the perfect EASY dish for entertaining this holiday season. A beet salad in every bite!*

### INSTRUCTIONS

Preheat oven to 400°F.

Line a baking sheet with parchment paper. Rub beet slices with olive oil and season with salt and pepper.

Bake for 30-40 minutes, turning once, until fork tender.

Allow to cool completely. Top each with 1 tsp each of goat cheese, balsamic reduction, and GoodLeaf Micro Arugula.

Season with salt and pepper. Top with pecan. Serve within 1 hour, chill until ready to serve.

Enjoy!

### INGREDIENTS

12 Slices of Peeled Beet  $\frac{1}{2}$  -  $\frac{3}{4}$ " Thick (Approx. 4 Beets)

Olive Oil

Salt, to taste

Pepper, to taste

$\frac{1}{4}$  Cup of Soft Goat Cheese

$\frac{1}{4}$  Cup of Balsamic Reduction

12 Candied or Pralined Pecans

$\frac{1}{4}$  Cup of GoodLeaf Micro Arugula



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