

BEET, GOAT CHEESE, & AVOCADO SALAD

(Inspired and adapted from Giada De Laurentiis)

The Cooks Next Door

1/4 cup balsamic vinegar
2 tablespoons red onion, finely diced
1 tablespoon honey
1/3 cup extra-virgin olive oil
Salt and freshly ground black pepper
3 medium red beets, roasted, peeled, and cut in wedges
3 medium yellow beets, roasted, peeled, and cut in wedges
6-8 cups fresh mixed salad greens
1/2 cup pecans, toasted, coarsely chopped
1/4 cup dried cranberries
1/2 avocado, peeled, pitted, and cubed
2-3 ounces goat cheese, coarsely crumbled

Whisk the vinegar, red onion, and honey in a medium bowl to blend. Gradually whisk in the oil.

Arrange mixed greens on 4 plates and dress with a little of the dressing. Top with the walnuts and cranberries. Season the salad, to taste, with salt and pepper. Arrange the beets and avocado around the salad. Top with the goat cheese, dress with more vinaigrette and serve.