

Spinach Salad with Roasted Beets

Printed from Salad Recipes at <http://www.saladrecipes.org/>

This savory salad will be an instant hit at any meal, whether you serve it as a first course or accompanying a hearty steak or pork loin. Tender baby spinach, zesty blood oranges, and sweet roasted beets are mixed with creamy goat cheese and drizzled with a balsamic vinaigrette. Roast the beets ahead of time and add to the salad before serving for an easy side dish that is bursting with flavor.

Ingredients:

2 (1 lb) bags baby spinach, washed and dried
4 large beets
2 blood oranges
8 oz goat cheese crumbles
4 Tbsp balsamic vinegar
4 Tbsp olive oil

Directions:

1. Preheat oven to 350 degrees. Scrub beets and cut off tops. Place on baking sheet and bake 35-40 minutes until tender and easily pierced with a knife.
2. Remove beets from oven and cool 10 minutes or until cool enough to handle. Skins should easily peel off. Cut beets into $\frac{3}{4}$ " cubes and set aside.
3. Peel blood oranges and cut segments into halves. Set aside.
4. In large bowl layer baby spinach, blood oranges, beets and goat cheese. Drizzle with olive oil and vinegar, and serve immediately.

Author: Catherine Herzog