



## **Mixed Greens with Roasted Beets, Walnuts and Honey Mustard Vinaigrette**

### **Ingredients**

#### **For beets:**

1 small red beet, cut in ½-inch dice  
1 small yellow beet, cut in ½ inch dice  
2 tablespoons extra virgin olive oil  
pinch salt  
pinch pepper

#### For dressing:

¼ cup olive oil  
1 tablespoon balsamic vinegar  
1 teaspoon good, spicy whole grain mustard  
1 teaspoon honey  
pinch salt  
pinch pepper

#### Other:

1 bag baby mixed greens or your choice (baby mesclun is particularly nice)  
¼ cup walnuts  
optional: 1-2 tablespoons goat cheese, crumbled

1. Preheat oven to 350 degrees. Put yellow and red beets on separate sheet pan (otherwise the red beets will turn the yellow ones red as well), and toss with olive oil, salt and pepper. Roast for 35 minutes or until they are soft in the middle but a bit crispy on the outside.
2. Combine all ingredients for dressing together and whisk well.
3. Toss greens with dressing, and top with beets, walnuts and if desired, crumbled cheese.