

Salad of Winter Greens, Walnuts, Roasted Beets and Goat Cheese

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Servings: 4

Ingredients

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Dressing

3 tablespoons olive oil

2 tablespoons white wine vinegar

2 tablespoons orange juice

1 1/2 teaspoons grated orange peel

Salad

4 (2- to 3-inch-diameter) beets, unpeeled, scrubbed, all but 1 inch of tops removed

1 tablespoon olive oil

1 (4.5-ounce) bag baby lettuces with frisée

1/2 cup walnut pieces, toasted

4 ounces chilled soft fresh goat cheese (such as Montrachet), coarsely crumbled

Thin strips of orange peel

For dressing: Whisk all ingredients in small bowl. Season with salt and pepper. For salad: Preheat oven to 400°F. Toss beets with 1 tablespoon oil in 11x7-inch metal baking pan. Roast beets until tender, about 1 hour 10 minutes. Cool beets, peel and cut into 1/2-inch wedges. (Dressing and beets can be made 1 day ahead) Cover separately; chill. Bring both to room temperature before continuing.

Mix lettuces, walnuts and dressing in large bowl; toss. Divide among plates. Arrange beets around greens; sprinkle with goat cheese and orange peel.