

[Peach and Beet Salad with Thyme Vinaigrette](#)
From the website "That Skinny Chick Can Bake"

Prep Time: 15 minutes

Total Time: 15 minutes

Yield: 6 servings

Ingredients

Salad

3 small to medium beets, cooked, peeled and cut into cubes

1 fresh peach, pitted, peeled and cubed

3-5 ounces fresh baby spinach

½ cup crumbled blue cheese (or more to taste)

½ cup walnuts, toasted and chopped

Vinaigrette

3 tablespoons aged balsamic vinegar

3 tablespoons olive oil

1 teaspoon Dijon mustard

1 teaspoon honey

½ teaspoon fresh thyme leaves

Salt and pepper to taste

Instructions

1. Place the spinach in a large salad bowl or divide it between individual salad plates.
2. Top with beets, peaches, blue cheese, and walnuts.
3. Make the beet salad dressing by whisking together the vinegar, mustard, honey, thyme, salt, and pepper.
4. Slowly drizzle in the olive oil until the mixture is well combined and emulsified.
5. Drizzle salad or salads with the vinaigrette. Toss large salad right before serving.

Notes - *You can replace walnuts with pecans. If you'd prefer goat cheese, it will work well in this salad.*