

ARUGULA SALAD WITH ROASTED BEETS, GOAT CHEESE AND BALSAMIC REDUCTION*

(from seasonalpotluck.com)

(serves 2)

Ingredients

- 1 small bunch **beets**
- 3 cups **arugula**
- 2 oz **goat cheese**, crumbled
- 3 Tbsp **olive oil**
- Kosher salt**
- pepper**
- * **balsamic reduction**

Instructions

- 1.** Preheat oven to 375° F. Line a sheet pan with foil. Wash and trim beets, then toss with 2 Tbsp of olive oil. Put on sheet pan, cover with foil and cook in the oven for 25–50 minutes. (Cooking time will vary, depending on the size of your beets.) Beets are done when easily pierced with a fork. Let cool.
- 2.** When beets are cool enough to handle, peel off skin and cut into pieces. Toss with the remaining 1 Tbsp of olive oil and sprinkle with salt and pepper.
- 3.** Divide arugula between two plates. Top with beets, crumbled goat cheese and drizzle with balsamic reduction.*

***NOTE** You can use a store-bought balsamic reduction or make your own by bringing 1 cup of balsamic vinegar to a boil, then reduce heat so vinegar is simmering. Let simmer until the vinegar is reduced by at least half and thickened (like the consistency of syrup). It is great drizzled on everything from salads to meats, even fresh strawberries!