

SPINACH SALAD WITH BEETS AND WALNUTS

From seriouseats.com

(serves 4)

Ingredients

- 2 large **beets**, trimmed
- 8 oz **baby spinach**
- 1/3 cup crumbled **goat cheese**
- 1/2 cup toasted **walnuts**
- 2 Tbsp extra-virgin **olive oil**
- 1 Tbsp **red wine vinegar**
- scant 1/2 tsp **salt**
- 1/4 tsp **pepper**

Instructions

- 1.** Preheat oven to 425°F. Place beets on a baking sheet. Roast until fork tender, about 1 hour depending on size of the beets. When cool enough to handle, peel beets and roughly chop.
- 2.** Place spinach, beets, goat cheese, and walnuts in a large bowl.
- 3.** In a small bowl, whisk together olive oil and vinegar. Whisk in salt and pepper. Pour dressing over salad and toss to combine.