



# ***Arugula Salad with Roasted Beets and Goat Cheese***

*MyPlate2Yours - Lynn Dugan*

## ***Ingredients***

6 cups arugula, rinsed and dried  
6 fresh beets, wash/scrubbed and ends trimmed (or purchase ready-to-eat roasted beets from the produce department)  
3 ounces fresh goat cheese, crumbled  
1/4 cup dried cherries  
1/4 cup slivered almonds

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## ***Directions***

Dressing: 1/2 cup white balsamic vinegar, 1 medium shallot (thinly sliced), 2 tablespoons honey, 2/3 cup extra virgin olive oil. Whisk together, season with salt and pepper and set aside.

Preheat oven to 400°F. Wrap beets in a foil packet and roast for 45 minutes. When cool enough to hold, peel beets with hands (wear disposable gloves so that they don't turn red). Dice beets.

Toss arugula, beets, and cherries in a large serving bowl with just enough dressing to lightly coat (save extra dressing in fridge). Top with goat cheese and almonds. Serve and enjoy!!