

Matthews

Roasted Beet Salad with Goat Cheese & Hot Smoked Salmon

SERVES 4-6

Pair with 2020 Matthews Reserve Cabernet Franc

INGREDIENTS

Roasted Beets:

- 4 medium-sized red or golden beets (or a mix of both)
- 2 tbsp olive oil
- 1 tsp kosher salt
- 1 tsp fresh ground black pepper

Dressing:

- 1 tsp Dijon mustard
- 1 tbsp balsamic vinegar
- 3 tbsp extra virgin olive oil
- Kosher salt & fresh ground black pepper to taste

Salad:

- 4 cups baby arugula or spring mix
- ½ cup crumbled goat cheese
- ¼ cup toasted walnuts, chopped
- ¼ cup dried cranberries
- ½ lbs hot smoked salmon, broken into small pieces

METHOD

- Preheat oven to 400 degrees.
- Trim the tops of the beets and rinse clean in water. Leave the skins on to preserve the color and flavor. Select beets that are like-sized to ensure even cooking.
- Line a sheet pan or rimmed baking sheet with parchment or foil.
- Drizzle olive oil over the beets to coat. Season with salt and pepper.
- Roast beets for 25-30 minutes or until tender when pierced with a fork or knife. Remove from oven and allow to cool.
- While the beets roast, prepare the dressing. In a small bowl, mix together the mustard and balsamic vinegar. Slowly drizzle in the olive oil while whisking to emulsify. Season with kosher salt and fresh ground black pepper to taste and reserve.
- When beets have cooled, peel and dice into ½" cubes.
- In a large bowl, add the salad greens, beets, goat cheese, toasted walnut, dried cranberries, and smoked salmon. Drizzle the dressing over the salad until ingredients are evenly coated.
- Serve on a large plate with toasted baguette or crusty bread.

**Bon Appetit,
Chef Matthew Lederman**