

Peach and Beet Salad

Yield: 4 portions

2 beets	scrubbed clean
1 bunch	lettuce, rinsed and dried
2 fresh	peaches, peeled, pitted and sliced
2	shallots, chopped
1 (4 oz.) pkg.	goat cheese, crumbled
1/4 cup	walnuts
1/4 cup	olive oil
1/4 cup	balsamic vinegar
	salt and pepper to taste



Preheat oven to 375F.

Wrap each beet into layers of aluminum foil, place on a baking sheet, bake until tender, about 1 hour and 20 min. Allow to cool slightly, peel skins. Once completely cooled, thinly slice.

In large bowl combine lettuce, peaches, shallots, goat cheese and walnuts.

In a separate bowl, whisk together oil, balsamic vinegar, salt and pepper until emulsified and pour over salad mixture. Toss well, add beets and serve.

