

# Salt Roasted Beet Salad

## *Salad Recipe*



### INGREDIENTS

5 Fresh beets, skin on	2 tsp. Morton coarse sea salt	¼ cup Extra virgin olive oil
1 lb. Morton kosher salt	6 oz. Goat cheese	½ cup Pistachios—shell off
2 Tbsp. Champagne vinegar		

### DIRECTIONS

- 1) Heat oven to 350° F.
- 2) Pour Morton kosher salt into bottom of a glass 8-inch baking dish or skillet.
- 3) Place beets on top and roast for 45 minutes.
- 4) Check beets by inserting a sharp knife into the center. You are looking for little resistance. If the knife will not easily pierce through beets, continue roasting for 15 minutes at a time until the beets are cooked.
- 5) Allow to cool on salt for 30 minutes, then peel and dice beets.
- 6) Toss sliced beets in champagne vinegar and Morton coarse sea salt.
- 7) Place goat cheese and olive oil in a mixing bowl and whisk until combined and whipped.
- 8) Place a spoonful of goat cheese on the bottom of a plate.
- 9) Top with 6 ounces of beets and 2 tablespoons of pistachios.

### CHEF'S RATIONALE

Roasting the beets on a bed of Morton kosher salt allows for a better heat transfer in the oven and the salt will absorb much of the beet juice that could weep while roasting. The Morton coarse sea salt gives a great salt crunch to the beets.