

Roasted Beet, Greens and Goat Cheese Salad

Vinaigrette dressing:

4 tsp red wine vinegar

¼ cup olive oil

Salt and pepper to taste

Shake or blend to mix

Salad:

Bake in a 350 degree oven several small white organic potatoes and several large organic beets unpeeled and wrapped in tin foil. Beets can take up to two hours to bake until soft. Slice these thinly while still warm.

Mix the dressing with salad greens then arrange the greens on dinner plates. Layer 3 thin slices of potato then 3 thin slices of beets onto the greens. Top the salad with a thick slice of goat cheese round with a diameter of about 3 inches and ¼ inch thick. Superstore sells an imported French goat cheese that can then be sliced with a cheese slicer.

Microwave the salad for just a few seconds - enough to soften the cheese. Serve warm.

When making the salad again the next day with left overs, heat the potatoes and beets slightly as this salad is best served slightly warmed.