



Roasted Beet Salad

Serves 8-10

By Chef Melinda McNeil

Ingredients

1 butternut squash	4 oz crumbled feta or goat cheese
4 golden beets	1 lemon
4 red beets	toasted walnuts, hazelnuts, or roasted sunflower seeds or pumpkin seeds
¼ red onion, chopped	olive oil
3 c loosely packed baby arugula, spinach, or both	salt and pepper to taste
½ c loosely packed basil leaves	

Directions

Preheat the oven to 450 degrees. Line two sheet pans with parchment paper. Peel squash and scoop out seeds. Cut into quarters lengthwise, then into ½” slices across. Place in a large bowl.

Peel golden beets, quarter, and also slice across, adding to squash. Add chopped onion to bowl and coat vegetables with olive oil; sprinkle salt and pepper and toss well. Spread in pan.

Peel and cut the red beets to the same size and also coat with olive oil, salt and pepper, but spread on a second pan. Roast all in a 450 oven for 10 minutes, then turn heat down to 425 and cook until easily pierced with a fork, about another 10-15 minutes. Cool completely.

When ready to serve, dress greens with a drizzle of olive oil, the juice of ½ - 1 whole lemon, and salt and pepper. Lay on the bottom of a serving platter or bowl. Tear basil leaves or cut them into thin ribbons by stacking the leaves and rolling them in a tube, then cutting very thin strips. Add basil to roasted squash and golden beets, then arrange all roasted vegetables on top of the arugula. Top with crumbled cheese and nuts or seeds.