

Red roasted beets, carrots and warm goat cheese croquettes pair well with flavorful greens from your garden. Toasted Missouri walnuts and sherry vinaigrette add a tasty crunch and burst of flavor.

## Roasted Beet & Goat Cheese Salad

### Roasted Beets & Carrots

10 small red beets  
2 large carrots, peeled, cut into ¼-in. sticks  
1 Tbsp. olive oil

### Sherry-Walnut Dressing

1 shallot, peeled and minced  
1 tsp. kosher salt  
1 tsp. Dijon mustard  
¼ cup aged sherry vinegar  
3 Tbsp. walnut oil  
¾ cup extra virgin olive oil  
Freshly ground black pepper, to taste

### Walnut-Crusted Goat Cheese Croquettes

1 cup walnuts, chopped finely  
1 sprig fresh rosemary, minced  
½ tsp. kosher salt  
¼ tsp. black pepper  
1 egg white

### Garden Greens

Mixed greens (arugula, kale, mesclun and triangular spinach)  
2 radishes, thinly sliced



1 Tbsp. water  
8 oz. goat cheese log, sliced into ½-in.-thick “coins”  
1 Tbsp. olive oil  
1 Tbsp. butter

### For Beets and Carrots

1. Heat oven to 400°F. Place beets on a piece of aluminum foil on a baking sheet, and make a pouch out of the foil, sealing it tightly. Toss carrots lightly in olive oil and scatter on baking sheet.
2. Bake for 45 minutes. Remove from oven and let beets steam for 20 minutes. Open pouch and let beets cool slightly. Cut beets into quarters, and set aside with carrot sticks.

### For Sherry-Walnut Dressing

Toss the shallots in the salt in a bowl, and let the shallots “weep” for a minute. Whisk in the mustard and the sherry vinegar. Slowly drizzle in the walnut and olive oils. Season with black pepper and more salt, if needed. The vinaigrette will keep for 1 week refrigerated. Stir vigorously to recombine before using.

## *For Walnut-Crusted Goat Cheese Croquettes*

1. Mix walnuts, rosemary, salt and black pepper together. Spread out on a plate.
2. Whisk together the egg white and water.
3. Cut the goat cheese and dip into the egg/water mixture. Shake off excess liquid, and gently press the cheese into the crushed walnuts. Flip and cover the other side and edges. Transfer to plate. Repeat for the remaining goat cheese slices, put plate in freezer and chill for 20 minutes.
4. Remove from freezer. Heat oil and butter in large skillet over medium-high heat. Add the goat cheese coins and cook for 1 minute per side (just to toast the walnuts golden brown). Set aside.

## *Assembly of Salad*

In large mixing bowl, lightly toss mixed greens with Sherry-Walnut Dressing. Transfer to serving platter. Top with beets, carrots and warm goat cheese croquettes. Garnish with radish slices.

Makes 8 to 10 servings

