



# Organic Beet Salad

## INGREDIENTS:

- 3-4 golden beets
- 1 shallot
- 1 c extra virgin olive oil
- 2 lemons, juiced
- 1 tbsp dijon mustard
- 12 oz. organic mixed salad greens
- 1 7 oz. log haystack mountain feta cheese

## DIRECTIONS:

Toss beets with a few drops of olive oil, salt and pepper then roast at 350° for 35-40 minutes until tender. Place in refrigerator until cool, then peel and slice thinly.

Roast shallot in oven until translucent then place in blender with lemon, juices and mustard and blend until smooth, drizzling remaining olive oil in until emulsified.

To plate, place 5-6 slices of beet in a circular fashion. Toss greens with dressing and place in center of beets. Crumble cheese and sprinkle liberally - serve and enjoy!

Recipe and photo provided by  
Denver Marriott City Center