

## Colored Beet Salad w/ Herbed Goat Cheese Tower Recipe

Serves 4.

\*The herbed goat cheese tower and cooked beets can be kept refrigerated up to 3 days. Save stems and vegetable scraps for your next batch of veggie stock.

### Herbed Goat Cheese Tower\*

Steamed beet greens

4 ounces (118g) goat cheese log, at room temp

1 cup (140g) cooked barley or rainbow quinoa

1/2 Tbsp shallot, minced

1/2 Tbsp chive, minced

2 ea. Persian cucumber, cut into brunoise

2 ea. Roma tomatoes, cut into brunoise

1/2 lemon confit peel, cut into brunoise (optional)

Ground black pepper - No extra salt needed.

### Colored Beet Salad

20 ea. organic beet mix, steamed and peeled

2 ea. blood oranges, cut into segments (save juice for the vinaigrette)

A few cherry tomatoes, halved

A couple of tablespoons of pine nuts, walnuts or pecans, toasted

Baby arugula, washed

Fresh dill and Italian parsley, washed

1 ea. watermelon radish, peeled and thinly sliced (optional).

### Blood Orange Vinaigrette

1/8 cup (30ml) Meyer lemon, juiced

1/4 cup (60ml) extra virgin olive oil

1 garlic clove, germ removed and minced

Juice from the blood oranges

A pinch of salt and ground black pepper to taste.

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