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Champagne Beet and Goat Cheese Salad Recipe

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CHAMPAGNE BEET AND GOAT CHEESE SALAD RECIPE

Ingredients

- 1 bunch of red beets, washed and peeled
- 1 bunch of yellow beets, washed and peeled
- 1 Tablespoon (Tbsp) olive oil
- 1 Tablespoon (Tbsp) Cherchies® Garlic seasoning
- 1/2 teaspoon (tsp) ground pepper
- 1 small log of goat cheese
- 1 Tablespoon (Tbsp) Cherchies® Champagne Mustard
- 2 Tablespoons (Tbsp) white vinegar
- 1 teaspoon (tsp) Tarragon

Candied Pecans Ingredients (optional)

- 1 lb. pecans (I used chopped pecans for this recipe)
- 1 Tablespoon water
- 1 teaspoon (tsp) salt
- 1 egg white
- 1 cup granulated sugar
- 1 teaspoon (tsp) cinnamon

Preparation

1. Preheat oven to 300 degrees.
2. Wash and peel the beets and cut off the ends of the beets. Cut beets into fourths and place on a baking sheet. For presentation sake, I prefer to keep the gold beets separate from the red beets during cooking. Drizzle beets with olive oil and sprinkle with Cherchies® Garlic Seasoning and pepper.
3. With your hands, mix the beets so that they are coated in oil and the seasoning. You may want to use gloves if you don't want your fingers to turn pink. Place beets in the oven and roast them until they are fork tender, about an hour.
4. In a small bowl, mix the Champagne Mustard, vinegar, and Tarragon. Set aside.
5. I like to cook the candied pecans at the same time as the beets, since they take about the same time. In a small bowl, beat the egg white and water with a fork until frothy but not stiff.
6. Add the pecans to a medium bowl. Pour the beaten egg white over the pecans and stir to make sure nuts are completely covered. Sift the dry ingredients over the nuts and stir to coat evenly.
7. Line a baking sheet with waxed or parchment paper and lightly spray with cooking spray. Bake at 300 degrees for an hour, stirring the pecans every 15 minutes. Allow the pecans to cool.
8. Once the beets and pecans are cooked, it's time to assemble the salad. Coarsely chop the beets and arrange on a plate. Sprinkle the goat cheese and the candied pecans over the beets. Drizzle the Champagne Tarragon Vinaigrette over the salad. Voila! Champagne Beet and Goat Cheese Salad!



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