

Roasted Beet Salad with Feta

Savannah · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

This beet salad with feta is easy to make for a colorful and elegant side dish I love making this with beets and shallots straight from our local farmers market

Ingredients

- - 4 beets
- trimmed
- leaving 1 inch of stems attached - ¼ cup minced shallot - 2 tablespoons minced fresh parsley - 2 tablespoons extra-virgin olive oil - 1 tablespoon balsamic vinegar - 1 tablespoon red wine vinegar - salt and pepper to taste - ¼ cup crumbled feta cheese

Instructions

1. Gather all ingredients. Preheat the oven to 400 degrees F (200 degrees C). Dotdash Meredith Food Studios Wrap each beet individually in aluminum foil and place onto a baking sheet. Dotdash Meredith Food Studios Bake beets in preheated oven until easily pierced with a fork
2. 45 minutes to 1 hour. Allow beets to cool until you can handle them. Peel beets and cut into 1/4-inch slices. Dotdash Meredith Food Studios While beets are roasting
3. whisk shallots
4. parsley
5. olive oil
6. balsamic vinegar
7. and red wine vinegar together in a bowl until blended; season with salt and pepper and set aside. Dotdash Meredith Food Studios Place warm
8. sliced beets onto a serving dish; pour vinaigrette over the beets and sprinkle with feta cheese. Dotdash Meredith Food Studios Recipe Tip You can substitute green onions or chives for shallot if you prefer.