

Roasted Beet Peach and Goat Cheese Salad

Savannah · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

3 hrs 5 mins

Description

This beet peach and goat cheese salad is a bit of work but its so delicious and always impresses guests Mâche can be hard to find so you can omit it and just use arugula but it adds a great nutty flavor if you can find it

Ingredients

- - 2 beets
- scrubbed - 1 bunch mâche (lamb's lettuce)
- rinsed and dried - 1 bunch arugula
- rinsed and dried - 2 fresh peaches - peeled
- pitted
- and sliced - 1 (4 ounce) package goat cheese
- crumbled - ¼ cup pistachio nuts
- chopped - 2 shallots
- chopped - ¼ cup walnut oil - 2 tablespoons balsamic vinegar - salt and ground black pepper to taste

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Wrap each beet in two layers of aluminum foil and place onto a baking sheet. Bake in the preheated oven until beets are tender
2. about 1 hour 20 minutes. Allow beets to cool slightly
3. then remove the skins. Let beets cool to room temperature or refrigerate until cold
4. about 1 hour. Place mâche and arugula into a large mixing bowl. Thinly slice cooled beets and add to salad along with peaches
5. goat cheese
6. pistachios
7. and shallots. Whisk walnut oil
8. balsamic vinegar
9. salt
10. and pepper together in a small bowl until emulsified. Pour over salad
11. toss well
12. and serve.