

## **BEET AND GOAT CHEESE SALAD**

### **WITH PANCETTA AND BALSAMIC VINAIGRETTE**

#### ***Ingredients:***

- 6 ounces baby red beets
- 6 ounces baby gold beets
- 6 ounces baby chioggia beets
- 8 ounces mixed baby greens
- 4 ounces goat feta cheese (such as Skyhill)
- 4 pancetta slices, approximately  $\frac{1}{8}$ -inch thick
- 1 ounce balsamic vinegar
- 4 ounces canola oil
- 4 ounces olive oil
- Salt and pepper

#### ***Directions:***

Mix vinegar with oils and season with  $\frac{1}{2}$  teaspoon of pepper and 1 teaspoon of salt. Clean beets well, toss with  $\frac{1}{2}$  of vinaigrette, place on baking sheet and roast in 350-degree

oven until tender (about 15 to 20 minutes). Clean beet greens, and if tender, mix with baby greens — set aside.

Cook pancetta on sheet pan in 350-degree oven until brown and crisp. When cool, crumble into approximately  $\frac{1}{2}$ -inch pieces. Crumble goat feta the same size. Peel and quarter all the beets — keeping the red ones for last because they will stain all the others. Mix with baby greens and toss with remaining vinaigrette. Check seasoning.

Mound salad in center of plate and garnish with crumbled pancetta and goat cheese. Enjoy with medium-bodied chardonnay, such as Beringer's Napa Valley Chardonnay or Beringer's Stanly Ranch Pinot Noir.