

Marinated Beet Salad with Walnuts & Goat Cheese

Serves: 4

Ingredients:

- 4 beets scrubbed and skinned, cut in half
- 1/3 cup walnuts
- 3 tbsp. maple syrup
- 3/4 cup orange concentrate
- 1/2 cup extra-virgin olive oil
- 1/3 cup balsamic vinegar
- 1/3 cup red wine vinegar
- 10 oz. salad greens
- 2 oz. goat cheese
- Zest of an orange
- Salt & Pepper to taste

Instructions:

- Place beets into a saucepan, and fill with enough water to cover. Bring to a boil, and then cook for 20 to 30 minutes, until tender. Drain and cool, then cut into cubes.
- In a small bowl, whisk together the orange juice concentrate, balsamic vinegar, orange zest, salt, pepper and olive oil, to make the dressing. Pour dressing over cubed beets and let marinate overnight in the refrigerator.