

Orange, Roasted Beet & Arugula Salad

1 large beet
2 navel oranges (keep juices)
1 Tbsp olive oil
1 Tbsp white-wine vinegar
1 tsp Dijon mustard
Coarse salt & fresh ground pepper
2 bunches arugula
5 oz goat cheese, crumbled

Preheat oven to 450 F.

Wrap beet in foil, place on rimmed b/s.

Roast till tender ~ 45 - 50 mins.

Cool, peel (using paper towels and rub off skin) and cut into wedges.

Cut oranges along membranes over bowl to accumulate juices.

Add oil, vinegar and mustard to juices.

Season with S&P.

Whisk to combine.

Add arugula to dressing, tossing to coat.

Divide arugula among plates. Top with beets, oranges and goat cheese.

Serve immediately