

Romaine Salad with Balsamic Beets

From your box: Romaine Lettuce, Beets

Wash and trim the stems on the beets. Place in a pot and cover with water. Bring to a boil and then simmer until beets are easily pierced with a fork. Drain and let cool for 10 minutes. Skins should easily peel off with your fingers.

Slice beets into a salad bowl and add 2 tablespoons of balsamic vinegar, 3 tablespoons of olive oil, a pinch of salt and some fresh ground pepper, and chopped fresh basil. Let marinate 10 to 30 minutes. Thinly slice romaine leaves and toss in bowl with beets. Top with feta or goat cheese. Serve immediately.