

Chioggia Beet Salad

From your box: Chioggia Beets, Scallions

Chioggia beets, also known as striped beets, have red and white concentric circles that show when the beets are sliced. They are known to be the sweetest and mildest of the different varieties of beets. Tender and mild, Chioggia beet greens can be substituted for spinach in any recipe.

3 Chioggia beets, with 1" of stems
2 tablespoons scallions or other onion, finely chopped
2 tablespoons raspberry vinegar (or other vinegar)
2 tablespoons chopped fresh mint
1 tablespoon grated orange zest (optional)
½ teaspoon salt
½ teaspoon black pepper
¼ cup olive oil

Cover beets in water and simmer in a covered saucepan for about 30 minutes. When easily pierced by a fork, they are ready. Drain and rinse in cold water. When cool, slip off skins. Slice beets ¼" thick.

To make the dressing, add scallions, vinegar, lemon juice, mint, zest, salt and pepper in a bowl. Add oil slowly, whisking until blended. Add beets and toss. Add more vinegar or salt as needed.

Adapted from EPICURIOUS.COM