

## Roasted Beet, Onion, and Goat Cheese Salad

1 bunch beets, ends trimmed  
1/4 onion, very thinly sliced  
8 c. greens of your choice, arugula pairs well  
4 oz. goat cheese, divided

### Dressing:

2 t. honey  
2 t. Dijon mustard  
2 T. apple cider vinegar  
1/4 c. olive oil  
2 t. fresh chopped oregano  
Salt & pepper

Preheat the oven to 425 degrees. Scrub the beets with a vegetable brush and wrap them in foil. Place on a cookie sheet to catch the juices and roast in the oven for about 50 minutes until tender.

Unwrap the beets and place them in a medium bowl. Cut into 1-inch pieces right in the bowl. Whisk together the honey, Dijon mustard, apple cider vinegar, olive oil, and chopped fresh oregano. Season to taste with salt and pepper. Pour half the vinaigrette over the beets and gently toss. Cover and chill in the refrigerator for at least an hour and up to 24 hours. Toss greens in remaining vinaigrette and divide between four separate places. Top with beets and add a coin of goat cheese. Sprinkle with onion and top with a sprinkling of fresh ground pepper and a few extra bits of fresh oregano.

*Adapted from [www.kitchentreaty.com](http://www.kitchentreaty.com)*