

Roasted Baby Beets Broccoli & Kale Slaw With Honey Goat Cheese



Serves
4

Ingredients

- 4- Medium organic Baby Beets, Roasted, Red & Yellow.
- 1/2 cup of Honey Goat Cheese, broken.
- 1 cup of Broccoli & Kale Slaw
- 2 Sweet Oranges, cut into wedges
- 1/2 cup of candied pecans
- 3 tbs of Balsamic Glaze
- 1 lemon juiced
- Sea salt & Fresh Ground Black Pepper
- Olive Oil
- Suggested wine: Pinot Grigio Chilled

Preparation Instructions

Heat oven to 450 degrees. Wash and clean beets well. Put in aluminum foil. Drizzle with Olive oil and salt & pepper. Cover and place in oven proof dish into the oven for one hour. Take out and when ready they should be soft. Let cool.

In another bowl add the Broccoli & Slaw mix. Drizzle with lemon juice. Add the candied pecans. Orange wedges, salt & pepper. Break off pieces of the Honey Goat cheese and place on top.

When the Beets are cooled, cut into thin slices and place on the top of the mix. Add more salt & pepper to taste and serve with the chilled Pinot Grigio. Enjoy!

