

Arugula Salad with Roasted Beets



Ingredients

Balsamic Vinaigrette

2 tablespoons balsamic vinegar

1 teaspoon honey

½-teaspoon dijon mustard

1 garlic clove, minced

¼ cup olive oil

4 basil leaves, chopped

Arugula Salad

2-3 beets, roasted

¼ cup roasted chopped walnuts

2 quarts loosely packed arugula

2 clementines, diced

½ cup crumbled feta

Salt and pepper to taste

Directions

1. Prepare dressing, combine balsamic vinegar, honey, mustard and garlic. Slowly add in olive oil, whisking continuously. Add salt and pepper to taste
2. Roast beets: Preheat oven to 375. Peel and dice. Place on baking pan cover lightly with olive oil. Bake for 40 minutes. Let cool
3. Place chopped walnuts on baking pan bake for 8-10 minutes. Let cool
4. Place all salad ingredients into medium bowl. Toss and combine with dressing

Nutrition Facts

Per serving	2 cups
Calories:	308
Fats:	24g
Sodium:	409 mg
Carbohydrates:	20g
Fiber:	4g
Sugar:	14g
Protein:	5g