

Roasted Beet & Fresh Mozzarella Salad

Ingredients

- Fresh beets
- Greens mix (your choice)
- Fresh mozzarella medium dice
- Toasted almonds
- Blood Orange Olive Oil
- Grapefruit Balsamic

Preparation

Put beets in an oven safe dish filled half way with water. Bring to a boil on the stove, cover with foil, then put in oven at 400 degrees until they can be pierced with a fork. Remove from oven and when cool enough to handle, wipe off skin with a dishtowel. Chop into medium dice and set aside.

For the dressing:

Mix well 2 parts Blood Orange Olive Oil with 1 part Grapefruit Balsamic Vinegar.

Pour dressing over greens, toss, and place greens in center of serving plate. Toss beets in the same dressing and sprinkle on greens with cheese and almonds.