

Recipe Card

Market Salad with Goat Cheese and Champagne–Shallot Vinaigrette

Serves 4

Ingredients

- 2 medium beets (about 3/4 pound), pre-cooked
- 1 tablespoon olive oil
- 1/4 teaspoon salt
- 8 ounces green beans, trimmed and cut into 2-inch pieces
- 1 can (15-ounce) chickpeas, rinsed and drained
- 3 tablespoons finely chopped shallots
- 2 tablespoons chopped fresh mint
- 1 tablespoon chopped fresh thyme
- 3 tablespoons walnut or olive oil
- 2 tablespoons Champagne vinegar
- 1 tablespoon fresh lemon juice
- 1 1/2 teaspoons Dijon mustard
- 1/4 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 2 medium heirloom tomatoes, each cut into 8 wedges
- 1/2 cup (2 ounces) crumbled goat cheese

Preparation

1. Preheat oven to 350°.
2. Prepare baking sheet with parchment paper. Cut beets into 8 wedges. Toss in olive oil and salt and place on baking sheet. Bake for 8–10 minutes.
3. Cook green beans in boiling water 4 minutes or until crisp–tender. Drain and plunge beans into ice water; drain well. Combine beans and chickpeas in a medium bowl.
4. Combine shallots and the next 8 ingredients (through pepper) in a small bowl, stirring with a whisk. Add 2 tablespoons dressing to beets; toss well. Combine 2 tablespoons dressing and tomatoes in a bowl; toss gently to coat. Add the remaining 1/4 cup dressing to bean mixture; tossing well to combine. Place 3/4 cup bean mixture on each of 4 plates. Arrange 4 pieces each of beets and tomatoes around bean mixture. Sprinkle each serving with 2 tablespoons cheese.

Original recipe source: <http://www.myrecipes.com/recipe/salad-goat-cheese-vinaigrette-50400000113773/>

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