

Roasted Beet Salad

Ingredients

Red beets	8 medium – tops removed & scrubbed
Extra virgin olive oil	approximately ¼ cup
Navel oranges	4 medium
Hazelnuts	½ cup toasted, chopped
Kosher salt & ground pepper	to taste
Pecorino Romano	For shaving - garnish

Preparation

- Preheat oven to 400°F.
- Place large piece of aluminum foil on baking sheet and put beets on it. Drizzle olive oil over beets then wrap tightly in foil, making a packet. Roast until a knife inserted into largest beet meets no resistance – approximately 1 – 1 ¼ hours. Cool and remove skins by rubbing beets with a paper towel (rubber gloves will prevent hands from staining).
- Cut peel from oranges with a sharp knife, exposing the flesh. Hold the peeled orange in your hand and carefully slice the segments away from the membrane, dropping them into a bowl. Do not discard membrane.
- Thinly slice the beets and arrange on serving plates. Scatter the orange segments and hazelnuts over sliced beets.
- Drizzle plates with olive oil and squeeze a little juice from orange membranes over each plate.
- Season each plate with salt & pepper to taste.
- Garnish each plate with shaved thin slices of cheese and serve.