

Roasted Beet Salad with Beet Greens & Feta



Good cooks never discard the nutritious beet greens. Here, the greens are combined with roasted beets, capers and feta in a Greek-inspired salad. Offer this before roast leg of lamb with crisp potatoes.

6 tablespoons extra-virgin olive oil
2 1/2 tablespoons red wine vinegar
1 tablespoon minced garlic
7 medium-large beets (about 3 inches in diameter) with greens
1 cup water
2 tablespoons chopped drained capers
3/4 cup crumbled feta cheese (about 3 ounces)

Preheat oven to 375°F. Whisk oil, vinegar and garlic in small bowl to blend. Season dressing generously with salt and pepper.

Cut green tops off beets; reserve tops. Arrange beets in single layer in 13x9x2-inch baking dish; add 1 cup water. Cover; bake until beets are tender when pierced with knife, about 1 hour 10 minutes. Peel beets while warm. Cut beets in half and slice thinly. Transfer to large bowl. Mix in capers and 1/4 cup dressing. Season with salt and pepper.

Cut stems off beet greens; discard stems. Wash greens. Transfer greens, with some water still clinging to leaves, to large pot. Stir over high heat until just wilted but still bright green, about 4 minutes. Drain greens; squeeze out excess moisture. Cool; chop coarsely. Transfer greens to medium bowl. Toss with enough dressing to coat. Season to taste with salt and pepper.

Arrange beets in center of platter. Surround with greens; sprinkle with feta. Drizzle with any remaining dressing.

Serves 6.

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