

## RED AND GOLDEN BEET SALAD WITH HERBED CHEVRE AND HONIED WALNUTS

### INGREDIENTS

2 small red beets, boiled, peeled and diced  
2 small golden beets, boiled, peeled and diced  
4 oz chevre  
1 teaspoon basil, chopped finely  
1/2 teaspoon oregano, chopped finely  
1/2 teaspoon thyme, chopped finely  
1/3 cup chopped walnuts  
2 tablespoons honey  
2 cups baby greens  
1 tablespoon white wine vinegar  
2 tablespoons extra virgin olive oil  
salt and pepper, to taste

### DIRECTIONS

In a small bowl with a fork, mix together chevre and chopped herbs. In another small bowl, mix together vinegar, evoo and salt and pepper. In another small bowl, combine walnuts and honey.

In a large salad bowl, toss together baby green and diced beets. Dress with vinegar mixture. Plate and sprinkle with chevre and walnuts.