

Roasted Beets & Grapefruit Salad with Cashew Herb Cheese

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 30 minutes

Preparing the Salad

First, gather and prepare your mis en place.

Make sure that the Roasted Beets in a Bag are roasted until tender, have cooled and are skinned, sliced into wedges and marinated per recipe instructions.

In a small bowl, add the baby greens and toss gently with a squeeze of lemon. Set aside for plating.

To plate, add a dollop of Cashew Herbed Cheese to the plate, smearing in a line. Assemble each plate by placing the beets, citrus segments and Maple Chipotle Candied Walnuts on top of the cheese. Top with baby greens. Sprinkle with flaked sea salt and serve.

Step 1: Preparing the Salad

- 1/2 cup Herbed Cashew Cream Cheese
- 1 recipe Roasted Beets in a Bag, cooked
- 1 grapefruit, segmented
- 1 cup spicy baby greens
- 1/2 lemon, juiced
- flaked sea salt, to taste
- Maple Chipotle Walnuts (for garnish)