



## Orange, Beet and Parmigiano-Reggiano Salad

**Prep Time:** 20-30 minutes

**Servings:** 6

### Ingredients

- 1 lb fresh beets, cooked and sliced
- 3 oranges, peeled and sliced
- 1/3 C walnuts
- 3 T orange juice, freshly squeezed
- 1 t lemon juice, freshly squeezed
- 1/4 t sea salt
- 3 T **Gustare Roasted French Walnut Oil**
- 2 oz Parmigiano-Reggiano
- freshly ground pepper

### Directions

Preheat oven to 350°. Toast walnuts on a baking sheet until golden brown or about 10 minutes. Remove from oven, cool slightly and chop. Set aside.

Pat beets dry. On a serving platter, arrange beets and orange slices in an overlapping pattern. Sprinkle with chopped walnuts.

Whisk together orange juice, lemon juice and salt. Add oil in a slow, steady stream, whisking constantly. Pour dressing over salad.

Make 1/2 C of thin slivers Parmigiano-Reggiano with a vegetable peeler. Scatter over the salad. Season with pepper and serve immediately. Enjoy!

*to taste, to enjoy, to savour*

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