



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