

Beet Salad with Candied Nuts

Recipe By Naomi Nachman



Cooking and Prep:  3 h

Serves:  8

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Passover

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free, Low
Carb

Source: ArtScroll

Beets and tomatoes are a pairing that I enjoy often, and the sugared nuts really complete the dish by bringing out their sweetness.

Ingredients (13)

Salad

- 6 medium beets (Or skip the roasting and use [Gefen Organic Beets](#). Cut beets into 1-inch cubes.)
- 1/4 teaspoon black pepper
- 1 teaspoon [Haddar Kosher Salt](#)
- candied nuts (store-bought or [homemade](#))
- 1 tablespoon olive oil

1/2 cup fresh parsley leaves, chopped

3 scallions, thinly sliced

1 cup cherry tomatoes, halved

Dressing

1/2 cup **Bartenura Balsamic Vinegar**

freshly ground black pepper

Haddar Kosher Salt

1/4 cup **Gefen Mayonnaise**

1/2 cup olive oil

Start Cooking

Prepare the Beets

1. Preheat the oven to 400°F degrees. Line a baking sheet with Gefen Easy Baking Parchment Paper; set aside.
2. Remove the tops and the root ends of the beets. Peel beets; cut beets into 1-inch chunks.
3. Place the cut beets on prepared baking sheet; toss with olive oil, salt, and pepper. Roast for 35–40 minutes, turning once or twice with a spatula, until beets are tender. Set aside to cool.

Tip:

Beets can be roasted ahead of time and stored in the fridge until you're ready to make the salad.

Assemble the Salad

1. Meanwhile, prepare the dressing. Place dressing ingredients into a bowl; whisk until the oil is incorporated. Add salt and black pepper to taste.
2. After beets have cooled, place them into a large bowl. Add tomatoes, parsley, scallions, nuts, and dressing. Toss to combine.

Tip:

Add cubes of roasted beets to your favorite salads for extra flavor and texture.

Credits

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