

Roasted Beet and Asparagus Salad

Recipe By *Emuna Braverman*

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Cooking and Prep:  45
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Serves:  12

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Passover

Diet: Vegetarian, Gluten Free,

Low Carb, Pescetarian

Source: Whisk by Ami

Magazine

Ingredients (11)

Salad

- 2 beets, cut into 1/2-inch pieces
- 8 stalks thin asparagus (if peeling, choose thicker asparagus)
- 3 tablespoons **Gefen Olive Oil**
- 1/2 cup **Gefen Hearts of Palm**, sliced

- 6 cups lettuce
- 1 cup honey-glazed pecans

Dressing

- 1/3 cup **Bartenura Balsamic Vinegar**
 - 1/4 cup sugar
 - 1 teaspoon salt
 - 1 clove garlic, chopped or 1 cube **Gefen Frozen Garlic**
 - 3/4 cup oil
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Start Cooking

Prepare the Salad

1. Preheat oven to 425 degrees Fahrenheit. Line a large baking sheet with foil. Toss beets with two tablespoons olive oil and lay on the baking sheet. Roast for 30 minutes or until cooked through and soft. Cool.
2. On another sheet, toss the asparagus with one tablespoon of the olive oil. Roast for five to seven minutes until crisp but cooked through. Cool.
3. Combine dressing ingredients and shake. Toss salad with as much dressing as needed. Reserve extra for future use.