

## Local Farms salad

Made with local ingredients, including GoodLeaf greens.

Prep

15 mins

Cook

40 mins



## **Beets**

Ingredients

- 6 cups Fresh farm leaves
- 2 red beets
- 2 golden beets
- 1 candied beet

- 1 cup blueberry vinaigrette
- 1 tbsp chopped chives
- 20 pcs (freeze-dried or fresh) blueberries

Instructions

### **Step 1**

Fill a large pot with 8 cups cold water

### **Step 2**

Add red beets, ensuring beets are submerged.

### **Step 3**

Add  $\frac{1}{4}$  cup white vinegar. (Vinegar will help beets retain their colour.)

### **Step 4**

Bring to a boil, then simmer until beets are cooked enough to easily pierce with a knife.

### **Step 5**

Drain water.

### **Step 6**

Peel the beets while they are hot, with use of a cloth.

### **Step 7**

Follow the same procedure for golden beets.

## **Blueberry and Baco Noir vinaigrette**

Ingredients

- $\frac{1}{3}$  cup Baco Noir blueberry vinegar
- 2 tbsp Dijon mustard
- 6 cloves roasted garlic

- 2 shallots
- 2/3 cup olive oil
- To taste salt
- To taste pepper

Instructions

### **Step 1**

Blend all ingredients together until properly combined

## **Plate setup**

Instructions

### **Step 1**

Slice both red and golden beets to proper thickness.

### **Step 2**

Place the sliced beets, overlapping them and alternating colours, in a circle on the plate.

### **Step 3**

Toss fresh GoodLeaf Farms greens in the Blueberry and Baco Noir vinaigrette and stack them in the centre, on top of the sliced beets.

### **Step 4**

Crush freeze-dried blueberries in two and place them on the salad.

### **Step 5**

Thinly slice candied beets, cut them in half and place them on salad as shown in picture above.

### **Step 6**

Garnish with chopped chives.

**Step 7**

Finish by drizzling the vinaigrette over top.

**Step 8**

Serve fresh.