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## Roasted Beet Salad

with Goat Cheese Crostini



30-40min



4 Servings

Talk about eating the rainbow! And this one definitely has a pot of gold at the end—golden beets that is! The sweet beets, string beans, and butter lettuce are tossed with a red wine-shallot vinaigrette. The eggs are perfectly hard boiled after 7 minutes—if you prefer a bit of a softer, runnier yolk, you can take them out of the water after 5. Use the crostini to sop up the dressing! Cook, rela...

## What we send

- goat cheese <sup>7</sup>
- shallot
- red wine vinegar
- boston lettuce
- ciabatta rolls <sup>1,6</sup>
- golden beets
- walnuts <sup>15</sup>
- green beans

## What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

## Tools

- fine-mesh sieve
- pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

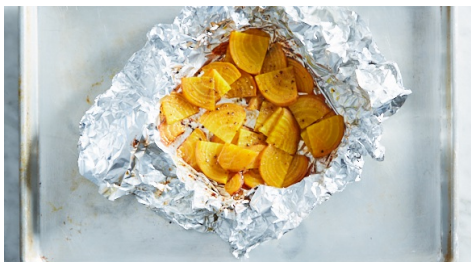
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Wheat (1), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 620kcal, Fat 39g, Carbs 49g, Proteins 20g



### 1. Roast beets

Preheat oven to 425°F. Scrub and quarter **beets**; cut into ¼-inch thick slices. Place in the center of a piece of foil. Drizzle with **2 tablespoons oil**; season with **salt** and **pepper**. Fold up sides to enclose; place on a baking sheet. Roast in center of oven until tender, 20-25 minutes. Transfer foil to a plate, carefully open to let cool. Reserve baking sheet.



### 4. Prep walnuts & dressing

Spread **walnuts** on reserved baking sheet and toast in oven until fragrant and lightly browned, 2-4 minutes (watch closely as ovens vary). Transfer walnuts to a plate and wipe baking sheet. In a medium bowl, whisk together **vinegar**, **shallots** and **½ cup oil**. Season to taste with **salt** and **pepper**. Switch oven to broil.



### 2. Prep ingredients

Trim stem ends from **green beans**. Trim ends from **shallot**, then halve, peel, and finely chop. Roughly chop **walnuts**. Tear **lettuce** into bite-size pieces.



### 5. Make crostini

Switch oven to broil. Place **goat cheese** and **2 tablespoons water** in a small bowl. Stir together until creamy and season with **salt** and **pepper**. Slice each **ciabatta** into ½-inch thick slices (about 12). Drizzle with **olive oil**. Place on reserved baking sheet and broil until golden and crisp, about 30 seconds-2 minutes per side. Spread goat cheese on each slice.



### 3. Boil eggs & green beans

Place **2-4 large eggs** in a medium saucepan; cover with **salted water** by 1 inch. Cover, bring to a boil, reduce heat to low, simmer 7 minutes. Remove eggs from water with a slotted spoon and rinse with cold water to cool. Peel and halve eggs. Bring water back to boil, add **green beans**, and cook 3 minutes, or until crisp-tender and bright green. Drain.



### 6. Assemble salad & serve

In a large bowl, toss **lettuce** with **¼ cup dressing**. Transfer lettuce to plates. To same bowl, add **beets**, **green beans**, **walnuts**, and another **¼ cup dressing**. Toss to coat and then arrange veggies, nuts, and **hard boiled eggs** on top of lettuce. Serve salad with **goat cheese crostini** alongside. Drizzle with **any remaining dressing**.