



Beet & Burrata Salad with Fried Bread

Makes: 3-4 servings

Prep Time: 15 minutes

Total Time: 20 minutes

For the Dressing:

- 1/4 cup olive oil
- 1 tbsp red wine vinegar
- 1 tsp Dijon mustard
- Pinch of garlic powder
- 1/4 cup chives, chopped
- Kosher salt and pepper, to taste

For the Salad:

- 8 ounces beets, cooked & peeled, cut into chunks (see Chef's note)
- 2 oranges, peeled broken into segments and roughly chopped
- 1 cup arugula
- 8 ounces burrata (two 4-ounce rounds)
- 4-6 slices white Tuscan-style or sourdough bread
- Extra virgin olive oil, for skillet

Shake dressing ingredients in a jar.

Toss beets and oranges with dressing. Add arugula.

Heat a generous amount of olive oil in a skillet over medium-high heat. Add bread; fry on each side until golden brown and crispy, about 1 minute. Watch that it doesn't burn. Remove from skillet.

Divide beet salad into bowls, serving each bowl with a chunk of creamy burrata and a piece or two of grilled bread.

Chef's Note:

You can make life easy and purchase pre-cooked beets. If you can't find them, or like to roast your own, preheat oven to 400°F. Wash the beets and trim the top and bottom. Place beets in a shallow small roasting pan, drizzle with olive oil, salt and pepper, and cover with foil.

Place them in the oven for 45-60 minutes, depending on the size. They are ready when a sharp knife pierces them easily. Remove from oven and let them sit for about 10 minutes or until you can handle them safely. Using a paper towel, rub the skin off of them. Then cut into chunks.

Recipe inspired by Pinch of Yum