



# Baby Vegetable Composed Salad

Makes: 4 servings

Total Time: 40 minutes

- 8 baby Chioggia beets (baby red or orange beets will work, too), trimmed (See Chef's Note)
- 16 baby carrots, as slender as you can find
- 16 baby red onions (or scallions, as large as you can get)
- 2 tbsp extra-virgin olive oil
- 1 tsp Kosher salt
- 1/2 tsp freshly ground pepper
- 8 baby watermelon radishes (or red radishes), thinly sliced
- 1 head Red Crisp lettuce
- 4 ounces Roquefort or Bleu Cheese, crumbled

## Dressing:

- 3 tbsp fresh lemon juice
- 2 tbsp extra-virgin olive oil
- 1 & 1/2 tbsp agave nectar or honey
- Kosher salt & freshly ground pepper

Preheat oven to 375°F. Place baby beets, carrots and onions in a large bowl and drizzle olive oil over. Season with salt and pepper and then mix vegetables so that they are lightly coated with the oil. Spread all vegetables on a baking sheet in a single layer (use two sheets if necessary...you don't want to crowd them or they will steam vs roast). Try to keep similar vegetables together. Place in oven and roast.

After 10 minutes, remove the onions and place on a baking sheet. After 12 more minutes, remove the carrots and add to the same baking sheet. It should take the beets another 15 minutes, but test them by piercing it with a sharp knife. It should go in very easily, with no resistance. Depending on the size of the beets, it may take a little less or more time. Once the beets are nicely roasted, remove from oven.

On 4 individual plates, arrange the ingredients in groupings. Start with one or two lettuce leaves and then arrange the carrots, onions, and beets on the plate. Add the radishes and about 1-2 tablespoons of blue cheese to the plate.

For the dressing, in a small bowl, whisk together the lemon juice, olive oil and agave nectar until smooth. Season with salt and pepper to taste. Drizzle the dressing over the vegetables and serve.

Chef's Notes: If you aren't so lucky as to have a wonderful farmer's market close by, it's okay to use full size beets or carrots. Just quarter the beets and halve or quarter the carrots lengthwise prior to roasting. Use scallions if you can't find the baby red onions. Vegetables can be roasted up to 4 hours ahead. Entire salad can be plated up to two hours prior to serving and kept covered in refrigerator. Drizzle dressing just before serving.