

Beet and Asparagus Salad with Honey Lemon Vinaigrette

- Prep Time: 15 minutes
- Cook Time: 40 minutes
- Total Time: 55 minutes
- Servings: 8 side portions



Ingredients:

- 2 pounds asparagus, trimmed and cut into ¾-inch pieces
- 2 tablespoons Carlini Extra Virgin Olive Oil
- 1 teaspoon Stonemill Iodized Salt
- 1 teaspoon Stonemill Ground Black Pepper
- ½ teaspoon Stonemill Ground Black Pepper, plus additional to taste
- ½ cup Carlini Extra Virgin Olive Oil
- 2 15-ounce cans Happy Harvest Sliced Beets, drained and diced
- 2 4-ounce packages Specially Selected Honey or Plain Goat Cheese, crumbled (optional)

Vinaigrette:

- 1 tablespoon chopped onion
- 1 lemon, zested, 2 tablespoons juice reserved
- 1 orange, zested, 2 tablespoons juice reserved
- 1 tablespoon Tuscan Garden White Vinegar
- 1 tablespoon Burman's Dijon Deli Mustard
- 2 tablespoons Berryhill Honey
- ½ teaspoon Stonemill Iodized Salt, plus additional to taste

Directions:

1. Preheat oven to 375°.
2. In a medium bowl, combine the asparagus, oil, salt and pepper. Place on a baking pan and bake for 8-10 minutes until tender. Allow to cool.
3. In a blender, combine all vinaigrette ingredients except the oil. Puree until smooth.
4. With the blender at medium speed, slowly add the oil to the vinaigrette ingredients.
5. In a medium bowl, combine the asparagus, beets, vinaigrette and goat cheese. Toss until the vegetables are coated. Season to taste with salt and pepper.



Recipe Courtesy of:
ALDI Test Kitchen