

Roasted Beet and Quinoa Salad /goat cheese, fennel and pecans.

serves 6

Beets & Quinoa (May be done a day ahead)

2 lbs. small beets scrubbed and trimmed

2 Tbsp. olive oil

Salt & pepper

1 cup red quinoa, rinsed and drained

Rub the beets with olive oil and roast covered for 1 hour until just tender. Cool. Cut each beet into 6 wedges and toss with 3 Tbsps. of the vinaigrette and set aside.

In a medium sauce pan over medium-high heat cook the quinoa in 1 Tbsp. of oil until until toasted (about 3 minutes), add 1 2/3 cups of water, bring to boil, cover, reduce heat and simmer 20min. or until tender. Cool completely.