

Salad & Vinaigrette

3 Tbsps. champagne vinegar
3 Tbsps. finely chopped shallots
3 Tbsps. Olive oil
1 Tbsp. fresh or 1 tsp. dried Tarragon
Salt and pepper
Combine and mix well

4 cups (not packed) baby arugula
1 fennel bulb, trimmed, cored and shaved (optional)
1/2 cup toasted pecans very coarsely broken
4 oz. soft goat cheese

When ready to assemble the salad toss the arugula and fennel in 1-2 T of vinaigrette to coat.
Season w/ salt and pepper.

Mound the quinoa on a platter. Top with the arugula and fennel then with the beets. Scatter the pecans over the salad, and crumble the cheese over it. Drizzle with the remaining vinaigrette.