



3 large beets
1 tsp orange zest
¼ cup orange juice
2 tbsp apple cider vinegar
1 tbsp fresh lemon juice
¼ cup olive oil
6oz field greens
1 large avocado, sliced
½ goat cheese log, crumbled
1/3 cup thinly sliced red onion

1. Preheat oven to 400°. Cut top and bottom off of beets and peel with vegetable peeler. Place beets loosely in foil on cookie sheet and roast in oven for 45min or until beets are tender.
2. In a small bowl, whisk together orange zest, orange juice, vinegar and lemon juice. Add olive oil in slow, steady stream while whisking.
3. Line serving plate with field greens. Arrange beets and avocado slices on top. Sprinkle with goat cheese, onion and ground pepper to taste. Serve with vinaigrette.

