

Roasted Beet Salad with Julienned Fennel, Feta and Toasted Hazelnut Vinaigrette

For Salad:

- 1 small head of bibb lettuce
- 2 cups greens, (I used arugula, but any greens would work)
- 2 cups chopped curly kale
- 2 roasted red beets, sliced 1/4 inch thick
- 2 roasted golden beets, sliced 1/4 inch thick
- 1 head of julienned fennel
- 1 cup crumbled feta
- handful chopped dill
- 1 cup toasted hazelnuts, toasted and roughly chopped

For Hazelnut Vinaigrette:

- 2 tablespoons White Balsamic Vinegar
- 1 tablespoon Alessi White Balsamic Vinegar Reduction
- 2 tsp grey poupon creamy dijon mustard
- 1/4 cup hazelnut oil
- salt and pepper to taste

Preparation:

Preheat oven to 350. Wrap beets in foil, place on baking sheet and roast for about 1 hour until tender. Remove from oven and slice when cool enough to handle. Arrange Bibb lettuce on a large platter creating a bottom layer for your salad. Then add greens and chopped kale. Arrange the beets in circles atop greens. Add remaining ingredients on salad. Whisk the dressing and pour evenly over your platter and serve immediately.

