



Roasted Beet, Orange & Arugula Salad

Makes 4 Salads

2 Each	Beets (Handball Size)
1 Tbs.	Olive Oil
1 tsp.	Kosher Salt
1/2 tsp.	Ground Black Pepper
2 Each	Navel Oranges, Peeled, Each Sliced into 6ths
4 Cups	Arugula
1 Tbs.	Mazzone Limone Olive Oil
To Taste	Kosher Salt
To Taste	Ground Black Pepper
4 Tbs.	Feta Cheese, Crumbled

Method:

- Rub the beets with the olive oil, season with the salt and pepper
- Roast in a 350F oven for about 1 1/2 hours, or until soft
- After the beets have cooled, remove the ends with a knife, and carefully peel the skin using your fingers...it should come off easily
- Slice the beets into 6ths
- Layer the beets and oranges alternately on a large platter or 4 individual plate (pictured)
- In a mixing bowl, combine the arugula, lemon infused olive oil, kosher salt and black pepper, mix well
- Garnish the salad with additional lemon infused olive oil, kosher salt, freshly ground black pepper and feta cheese
- Pile the dressed arugula in the center, creating as much height as possible