

## COOKING UP THE MAGIC

## ROASTED BEET AND GOAT CHEESE SALAD

Sunshine Seasons | EPCOT®

INGREDIENTS SERVES 4

## ROASTED BEETS

**2** small golden beets  
**2** small red beets  
**2 TABLESPOONS** vegetable oil  
 Coarse salt, freshly ground black pepper, to taste

## CANDIED PECANS

**2 TABLESPOONS** water  
**6 TABLESPOONS** sugar  
**1/4 TEASPOON** vanilla extract  
**1/4 TEASPOON** cinnamon  
**1 1/2 CUPS** pecan halves

## PEPPERED GOAT CHEESE

**1 (4-OUNCE)** log goat cheese  
**1 TEASPOON** freshly ground black pepper

## ROASTED BEET &amp; GOAT CHEESE SALAD

**2 TABLESPOONS** honey  
**1/4 CUP** sherry vinegar  
**3/4 CUPS** olive oil  
**8 CUPS** mixed salad greens  
**4** flatbread crackers

## DIRECTIONS

## FOR ROASTED BEETS

1. Preheat oven to 375°F.
2. Trim the tops and bottoms of beets and wash thoroughly. Coat with vegetable oil, salt and pepper. Place on a roasting pan, add 1 1/2 cups of water, and bake for about 90 minutes or until beets can easily be pierced with a knife.
3. When beets are tender, remove from oven, transfer to a bowl and cover with foil. (This will allow the beets to steam and the skin to come off easily.) After beets cool, remove skin and dice; refrigerate.

## FOR CANDIED PECANS

1. Preheat oven to 375°F. Line a baking sheet with parchment paper and set aside.
2. In a small saucepan over medium heat, blend the water, sugar, vanilla, and cinnamon. Bring to a boil and reduce to the consistency of syrup.

3. Place the pecans in a glass mixing bowl and pour the hot syrup over the pecans; spread on parchment paper and bake for 8 minutes.
4. Remove from oven and cool.

## FOR PEPPERED GOAT CHEESE

1. Coat goat cheese with black pepper, then cut into 8 equal pieces.
2. Refrigerate until ready to assemble salad.

## FOR ROASTED BEET &amp; GOAT CHEESE SALAD

1. Combine the honey and vinegar in a small bowl. Whisk until honey is dissolved. Slowly add the oil, whisking continually, until well combined. Season to taste with salt and pepper.
2. Toss greens with dressing and divide evenly among 4 plates.
3. Top with beets, candied pecans, and goat cheese. Serve with flatbread crackers.