

# ROASTED BEET & BURRATA SALAD

Servings: 4

## Ingredients:

- 6 medium sized beets
- 2 heirloom tomatoes, cut in wedges
- mixed spring greens and arugula
- 4 oz burrata cheese
- 1 tbsp balsamic
- 3-4 tbsp olive oil
- salt
- freshly cracked black pepper



## Instructions:

1. Preheat the oven to 400 degrees.
2. Remove the tops and the roots of the beets and peel each one with a vegetable peeler. Cut the beets in 1 1/2-inch chunks. (Small beets can be halved, medium ones cut in quarters, and large beets cut in eighths.)
3. Place the cut beets on a baking sheet and toss with the 1-2 tablespoons olive oil, salt, and pepper.
4. Place the lettuce in a large serving platter. Top the lettuce with the roasted beets and heirloom tomatoes. Cut the burrata into pieces or tear it over the platter with your hands, so it's evenly distributed around the platter.
4. Drizzle with the remaining olive oil then the balsamic. Sprinkle with salt and pepper.

*Serve with a chilled glass of  
Sarah's Vineyard Albano!*

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