

Heirloom Beet + Kale Salad with Maple Cider Vinaigrette

Serves 8

INGREDIENTS

For the salad:

1 bunch kale, cleaned and chopped
2 red beets, boiled + cubed

1 golden beet, sliced thinly on mandolin +
blanched

1 candy cane beet, ribboned
2 tbsp fresh basil, chopped finely

Pickled Red Onion:

1/2 cup apple cider vinegar
1 tbsp sugar
1 1/2 tsp kosher salt
1 cup water
1/2 red onion, thinly sliced

For the Herbed Chevre:

1/2 cup goat cheese
1 tsp each:
chives, thyme, tarragon, parsley
chopped very finely
salt & pepper to taste

For the Pepitas:

1/2 cup pumpkin seeds
1 tbsp olive oil
salt + pepper to taste

For the Vinaigrette:

2 tsp fresh lemon juice
2 tbsp apple cider vinegar
1 tsp dijon mustard, available at dish
1 tsp maple syrup
1 tsp fresh chives, finely chopped
1 garlic clove, finely minced
1/2 cup extra-virgin olive oil
Sea salt and freshly ground black pepper

METHOD

For the Salad:

Boil a pot of salted water, and blanch the golden beets for 1 minute + 30 seconds. Plunge into an ice bath to cool completely. Drain, and set aside to dry.

For the Pickled Red Onion:

Place first 4 ingredients in a small pot over medium heat, and whisk until sugar and salt dissolve. Place red onion in a bowl, and pour vinegar mixture over. Let sit at room temperature for minimum 1/2 hour.

For the Herbed Chevre:

Chop all herbs very finely, and mix with the goat cheese until well combined. Set aside for garnish.

For the Pepitas:

Heat oil in a frying pan. Add seeds to oil, then sprinkle with salt & pepper. Toast until golden brown.

For the Vinaigrette:

Whisk lemon juice, dijon mustard, maple syrup, apple cider vinegar, chives, and garlic in a medium bowl. Gradually whisk in olive oil. Season to taste with salt and pepper.