



## *Roasted Beet Salad with Goat Cheese and Pistachios paired with Rosé 2018*

### Ingredients

- 32 small beets
- 3 garlic cloves
- 1 thyme sprig
- $\frac{3}{4}$  cup olive oil
- Kosher salt and freshly ground pepper
- $\frac{1}{2}$  cup unsalted pistachios
- $\frac{1}{4}$  cup sherry vinegar
- 6 oz. fresh goat cheese
- 1 cup microgreens or mâche
- 1 Tbsp. pistachio oil (optional)

### Preparation

1. In a baking dish, toss the beets with the garlic, thyme and 2 Tbsp. of the olive oil; season with salt and pepper. Cover with foil and bake in a 350° oven for 30 min, or until tender.
2. Let cool, then peel and quarter the beets. Transfer the beets to a bowl; if using golden and red, put them in separate bowls.
3. Toss the pistachios with  $\frac{1}{2}$  Tbsp. of the olive oil and season with salt and pepper. Toast in the oven for 5 min.
4. In a bowl, whisk the vinegar with the remaining olive oil. Toss the beets with the vinaigrette, season with salt and pepper and arrange on a platter. Crumble the goat cheese on top and sprinkle with the pistachios and microgreens; drizzle with the pistachio oil and serve.