## **Peach and Beet Salad**

Yield: 4 portions

2 beets scrubbed clean

1 bunch lettuce, rinsed and dried

2 fresh peaches, peeled, pitted and sliced

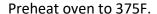
2 shallots, chopped

1 (4 oz.) pkg. goat cheese, crumbled

1/4 cup walnuts 1/4 cup olive oil

1/4 cup balsamic vinegar

salt and pepper to taste



Wrap each beet into layers of aluminum foil, place on a baking sheet, bake until tender, about 1 hour and 20 min. Allow to cool slightly, peel skins. Once completely cooled, thinly slice.

In large bowl combine lettuce, peaches, shallots, goat cheese and walnuts.

In a separate bowl, whisk together oil, balsamic vinegar, salt and pepper until emulsified and pour over salad mixture. Toss well, add beets and serve.



