



THE SPLENDID EXPLORATIONS OF PULP DESIGN STUDIOS

ROASTED BEET SALAD

INGREDIENTS

1 Bunch Fresh Beets
2 Juice of Lemons
2 Tablespoons Olive Oil (plus oil for drizzling)
1 Cup Fresh Feta Cheese
1/4 Cup Toasted Pine Nuts
Salt & Pepper

DIRECTIONS

Preheat oven to 400 degrees

Trim stems and leaves off of beets (You can use beet greens in salad, sauté, or discard) and scrub beets clean with water. Wrap in foil and drizzle with olive oil. Roast on a baking sheet for 60 minutes.

Remove from oven and let cool. Remove beet skin by rubbing with a paper towel. Cut into bite sized pieces.

Add crumbled feta, lemon juice, olive oil, and pine nuts. Salt & pepper to taste.



ORIGINAL RECIPE BY BETH DOTOLO

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