

Roasted Beet & Mango Salad



Recipe from: Australianfood.about.com

Serves 4

2 large red beets, peeled,
quartered

2 large golden beets,
peeled, quartered

sea salt

2 large mango, peeled,
sliced

4c your favorite salad
greens

1/2c feta cheese,
crumbled

1 shallot, slivered

1/4c olive oil

2T balsamic vinegar

sea salt and freshly ground
pepper

Preheat oven to 400.

Place beets on large baking tray lined with heavy~duty foil. Drizzle with olive oil and sprinkle with sea salt. Roast 45 minutes, turning once during cooking.

When beets are cool, mix with diced mango and it's juices.

Arrange salad greens on 4 plates. Top with roasted beets and mango and top with feta cheese and slivered shallot.

Whisk olive oil and balsamic together in small bowl and drizzle over salads. Season to taste with sea salt and freshly ground black pepper.

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