

Blood orange and beet salad with toasted walnuts, goat cheese, and blood orange vinaigrette

Serves 6 to 8 as a side course

In Boston in the dead of winter, when the skies are gray day-in and day-out and you look at the slushy snow banks outside and can't remember which snowfall was the culprit, this salad is a welcome reprieve. The ruby red citrus and bright yellow and magenta beets are rays of sunshine to brighten up your plate and your day. We toss Little Leaf Baby Red & Green Leaf Mix with a tangy blood orange vinaigrette, mix it with the oranges/beets, and scatter generous dollops of soft goat cheese on top. It is stunning. Be sure to toss the salad right before so that the various colors don't run. -Joanne Chang



Special equipment: large saucepan, baking sheet, microplane or grater

2 pounds (910 grams) beets, red and gold (*about 4 medium*)

1 teaspoon kosher salt

1 cup (120 grams) walnut pieces

2 blood oranges (*or normal oranges if you can't find blood oranges*)

Blood Orange-Sherry Vinaigrette (*recipe follows*)

8 cups (*about 7 ounces; 200 grams*) loosely packed Little Leaf Farms Baby Red & Green Leaf Mix

1 cup (8 ounces; 226 grams) soft goat cheese

Cut the tops from the beets and scrub them well. Place them in a large saucepan big enough to hold them and cover them with water by about 2 inches. Add salt to the water and cover the pot. Bring water to a boil over high heat. Reduce heat to medium low, and simmer until beets are tender and can be easily pierced with a paring knife, about 1 hour. Drain and allow beets to cool until they can be handled comfortably. Using a kitchen towel to hold the beets, remove the skins by rubbing the towel firmly against the beets and allow the beets to cool completely. When cool, cut beets into small bite-size wedges.

Preheat oven to 350 degrees, and place rack in center of oven. Spread walnuts in a single layer on a baking sheet. Toast until golden brown, about 8 to 10 minutes. Remove from oven and let cool.

Cut off the tops and bottoms of the oranges. Stand each orange on end and using a sharp paring knife carve away the rind from the oranges, starting from the top and cutting downward and curving inwards, until all the rind is gone and you are left with just the fruit. Cut oranges into thin slices crosswise and set aside for the salad.

To serve, arrange the Little Leaf Farms Baby Red & Green Leaf Mix in a large, shallow bowl. Place beets in a mixing bowl, spoon a few tablespoons of blood orange vinaigrette over the beets, and toss to coat them evenly. Arrange beets on top of the Little Leaf Farms Baby Red & Green Leaf Mix with the orange slices, walnuts, and goat cheese. Serve with remaining dressing on the side.



Blood Orange-Sherry Vinaigrette

Makes about 3/4 cups

1 blood orange (or normal orange if you can't find blood oranges)

1 small shallot

3 tablespoons sherry vinegar

1/4 cup (50 grams) extra virgin olive oil

2 teaspoons Dijon mustard

2 teaspoons honey

1 teaspoon kosher salt

1/8 teaspoon ground black pepper



Zest orange and put zest into a small bowl. Cut the orange in half and squeeze the juice into the grated zest.

Peel and finely dice the shallot and add to the orange juice and zest. Add Dijon mustard, honey, salt, and pepper. Whisk in the vinegar and then slowly whisk in the oil. Taste for seasoning and adjust if needed. Whisk until well incorporated. Vinaigrette may be made up to a week in advance and stored in an airtight container in the fridge.