Shaved Root Vegetable Salad



Ingredients

* 4 tablespoons hazelnuts, divided
* 1/4 cup fresh orange juice
* 1 tablespoon fresh lemon juice
* 2 tablespoons vegetable oil
* 2 teaspoons hazelnut oil
* Kosher salt and freshly ground black pepper
* 1 medium red beet, peeled
* 1 medium golden beet, peeled
* 1 small turnip, peeled
* 1 carrot, peeled
* 2 radishes, trimmed
* 1/4 cup (loosely packed) flat-leaf parsley

Preparation

* Crush 2 Tbsp hazelnuts and place in a small bowl. Whisk in orange and lemon juice, vegetable and hazelnut oils. Season vinaigrette to taste with salt and pepper.
* Thinly slice beets, turnip, carrot, and radishes using a mandoline or V-slicer. Place red beet slices in another small bowl and remaining vegetables and parsley in a medium bowl. Spoon 3 Tbsp vinaigrette over red beets and pour remaining vinaigrette over vegetables in medium bowl. Toss each to coat. Season with salt and pepper.
* Arrange red beets on a platter; spoon some vinaigrette from the bowl over beets. Top red beets with remaining vegetables. Drizzle salad with any remaining vinaigrette; garnish with remaining 2 Tbsp hazelnuts.