**BEET AND CARROT SALAD WITH CITRUS VINAIGRETTE II**

Serves 4-6

Perfectly prepped produce and a homemade vinaigrette make a healthy salad extra appealing.

**INGREDIENS:**

1. Beets, about 1 lb. total
2. 1 bunch carrots, about 1lb.
3. 1 orange
4. 3 Tbs. fresh lemon juice
5. ½ Tsp. grated lemon zest
6. ¼ cup walnut oil
7. Kosher salt and freshly ground pepper, to taste
8. ¼ cup flat-leaf parsley leaves or micro greens for decorating
9. ½ cup crumbled bleu cheese

**DIRECTIONS:**

**Roast beets; steam carrots, but keep firm for slicing on the mandolin. (cool)**

Using a mandolin, thinly slice the beets. Clean the mandolin after each use. Use the mandolin to thinly slice the carrots lengthwise. Grate the zest of the orange and set aside. Using a sharp knife, cut a thin slice of both ends of the orange, then cut away the peel and pith. Cut on either side of each segment to free it from the membrane. In a small bowl, whisk together the orange zest, lemon juice, lemon zest, walnut oil and salt and pepper to taste. In a large bowl, toss the beets with a third of the vinaigrette and divide among 4 to 6 plates. In a separate bowl, toss the carrots with another third of the vinaigrette and arrange the carrots on top of the beets. Drizzle with the remaining vinaigrette and top with the orange segments and parsley or micro greens. Season with salt, pepper and bleu cheese and serve.

(\*) Optional: Sprinkle with toasted pine nuts, chopped and toasted pistachio nuts, or fine chopped toasted hazel nuts.