



ROASTED BEET  
*and*  
SUMMER BEAN SALAD

Trefethen

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## INGREDIENTS

- 4 large red beets, scrubbed clean & tops removed
- 4 large orange beets, scrubbed clean & tops removed
- 3 Tbsp Trefethen extra virgin olive oil
- 1 1/2 tsp fresh thyme leaves, minced
- 2 tsp kosher salt
- 1 tsp black pepper, freshly ground
- 2 Tbsp white wine vinegar
- 1 large orange, zested & juiced
- 1lb Romano beans, cleaned
- 1/4 cup goat cheese, crumbled (optional)

## TREFETHEN WINE PAIRING

***Sauvignon Blanc:*** Aromas of grapefruit, nectarine and kiwi. The palate is mouthwatering with subtle tropical flavors and more citrus notes supported by bright acidity.

## PROCEDURE

1. Preheat the oven to 400F.
2. Peel beets with a vegetable peeler. Cut the beets in 1 1/2-inch chunks (set clean beet tops aside for now).
3. Place the cut beets on a baking sheet and toss with the olive oil, thyme leaves, salt, and pepper. Roast for 35-40 minutes, turning once or twice with a spatula, until the beets are tender.
4. While beets are roasting, bring a medium pot of salted water to a boil. Add the beans and cook until tender, 3-5 minutes. Remove beans from water and place into an ice bath until cold. Remove from water and pat dry. Cut cooked beans in half, place into a large mixing bowl and set aside.
5. Cut beet tops into medium-sized strips and add to bowl with beans, aside.
6. Remove beets from the oven and add to the bowl of beans. Immediately toss everything with the vinegar, orange zest, and orange juice. Sprinkle with salt and pepper. Serve warm, arranged on your favorite platter and sprinkled with goat cheese.