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Olive on Tap Beet Salad with Cara Cara Orange Dressing

INGREDIENTS: 1 tablespoon freshly squeezed orange juice
1 teaspoon *Olive on Tap Golden Cara Cara Balsamic Vinegar* * 1 table-
spoon *Olive on Tap Lambrusco Vinegar* * Salt and freshly ground pepper to
taste * 4 tablespoons *Olive on Tap Blood Orange Olive Oil* * 2 large or 4
small beets, roasted, peeled and cut in rounds or half-moons (depending on the
size) * 1 pound oranges, peel and pith removed, cut into slices or half-moons
(depending on the size) * 4 cups wild or baby arugula or greens of your choice
2 tablespoons chopped cilantro * 1/4 cup chopped walnuts (1 oz) optional

In a small bowl or measuring cup, whisk together the orange juice, bal-
samic vinegar, lambrusco vinegar, salt and pepper, and oils. Taste
and adjust the acidity, adding a little more vinegar or orange juice if de-
sired. Toss the beets with 1 tablespoon of the dressing. Toss the aru-
gula with 3 tablespoons of the remaining dressing and arrange on a
platter or in a wide bowl. Arrange the beets and oranges on top of the
arugula in an alternating pattern and drizzle on the remaining dress-
ing. Top with the cilantro and walnuts, and serve. **Tip: Feta or Blue
Cheese on top is perfect, or a slice of goat cheese on the side.**