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## Olive on Tap Spring Root Veggie Salad

INGREDIENTS: **For the salad:** 2 small yellow or red beets ...even mixed  
1 small Chioggia beet \* 1/2 large black radish or your choice ( red, yellow, white ) \* handful of watercress (or arugula or other spring green) \* 1/2 cup cooked wheat berries \* handful of chopped spinach \* toasted pine nuts \* crumbled Ricotta salata or Feta works \* **For the dressing:** 3 tablespoons **Olive on Tap Lemon Pepper Olive Oil** \* juice of 1 lemon \* 1 tablespoon **Olive on Tap 18yr Golden Balsamic Vinegar** \* 1 clove of garlic, minced \* 1 teaspoon Dijon mustard \* handful of fresh herbs: oregano & chives your choice \* salt & pepper

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(Do ahead): roast 1 of the yellow beets until fork tender. Let it cool, peel it, and thinly slice it. Chill until ready to use. Whisk dressing ingredients together and set aside. Use a mandolin (ideally), thinly slice the other (raw) yellow beet, the chioggia beet and the black radish. Toss together the raw beets, watercress, some of the dressing, salt & pepper. Let that sit for 20 minutes or so, tossing occasionally, until the dressing reduces the bitterness in the radish. (taste) Warm the wheatberries slightly and toss them with the spinach and some more of the dressing. Place the roasted beet, raw beets, radish and watercress on top along with some pine nuts and crumbly cheese. Taste and adjust seasonings, adding more dressing if you like.