



[Roasted Beet and Tomato Salad Recipe](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 10 minutes

Cook time: 50 Minutes

Ingredients:

- 4 Beets, roasted
- 2 TBSP Olive Oil
- 2 large Beefsteak Tomatoes
- 2 TBSP Red Wine Vinegar
- Dash Pepper
- Dash Salt
- 2 cups Salad Greens
- 2 TBSP Feta Cheese Crumbles

- Directions:
- Preheat oven to 400°.
 - Cut off the beet-greens as close to the base of the beets as possible.
 - Wash the beets thoroughly.
 - Place the beets on a square of aluminum foil and drizzle with olive oil.
 - Wrap the beets loosely in the foil, and place them on a baking sheet.
 - Roast for 50 minutes or until a skewer slides easily to the middle.
 - Allow the beets to cool enough to handle, and then peel away the skins. They should peel away easily using your fingers and a pinch.
 - Slice the roasted beets and beefsteak tomatoes.
 - Season with salt, pepper and vinegar (mixed in a bowl or just topped).
 - Place salad greens on top of a platter, and then place sliced, seasoned, roasted beets and tomatoes on top of the greens.
 - Top with feta cheese crumbles.
 - Beets can be served warm or cold.
- Makes 4 servings Roasted Beet and Tomato Salad