

BEET SALAD WITH HONEY-LAVENDER DRESSING

Ingredients:

Beets

- 6 medium beets (2-1/4 pounds total), preferably a mix of yellow and red
- Extra-virgin olive oil, for drizzling
- Coarse salt

Dressing

- 1 tablespoon extra-virgin olive oil
- 2 medium shallots, thinly sliced (1 cup)
- 1/3 cup honey
- 1/2 teaspoon fresh lavender leaves
- 1 large egg yolk
- 2 tablespoons champagne vinegar
- 1 teaspoon Dijon mustard
- 1 cup safflower oil

Salad

- 2 bunches baby chard or 1 bunch Swiss chard (about 1 pound), stems removed, leaves torn into 1-inch pieces
- 1/2 cup pecans (2 ounces), toasted and salted
- 8 ounces fresh goat cheese, crumbled
- 2 baby Chioggia beets, scrubbed and thinly sliced

Directions:

Beets: Preheat oven to 350 degrees. Drizzle medium beets with olive oil in a baking pan; season with salt. Place in a single layer and add 1 cup water. Cover with parchment, then foil, and roast until knife-tender, about 1 1/2 hours. When cool enough to handle, rub off peels with paper towels (use a paring knife for tough spots); discard. Cut beets into bite-size pieces.

Dressing: Meanwhile, heat olive oil in a medium saute pan over low. Add shallots and cook, stirring occasionally, until softened, about 3 minutes. Add honey and lavender; simmer until lavender is fragrant, about 5 minutes. Let cool 5 minutes. Puree with yolk, vinegar, and mustard in a blender or food processor until smooth. With machine running, slowly add safflower oil until combined. (If dressing is too thick, add water, 1 teaspoon at a time.)

Salad: Combine roasted beets, chard, and pecans in a bowl. Lightly toss with 1/4 cup dressing. Place 1 tablespoon dressing on bottom of each plate, then add salad mixture and goat cheese, dividing evenly. Top with baby beets and serve, with remaining dressing on the side.

Recipe: Martha Stewart