

ROASTED BEET AND ASPARAGUS SALAD



INGREDIENTS

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| 9 small beets | $\frac{1}{2}$ tsp. freshly ground pepper, divided | 1 tbsp. chopped fresh cilantro or mint |
| 1 cup sesame oil | 18 asparagus spears | 1-3 chive flowers |
| $\frac{1}{3}$ cup rice vinegar | $\frac{1}{2}$ cup chopped chives | |
| $\frac{1}{2}$ tsp. salt, divided | | |

DIRECTIONS

- Preheat oven to 425 degrees. Spread the beets in a single layer on a lightly greased baking sheet. Roast for 40 to 45 minutes or until tender, then cool.
- As beets cool, make the vinaigrette. In a small bowl, whisk together sesame oil, rice vinegar, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, and cilantro or mint; set aside.
- Peel beets and cut into wedges.
- Mix together $\frac{1}{4}$ cup vinaigrette, add a pinch of salt and pepper; set aside.
- In a separate bowl, toss together beets, $\frac{1}{4}$ cup vinaigrette, remaining salt and pepper; set aside.
- Cut the top 3 inches from asparagus. Cook in boiling water for 1 to 2 minutes or until crisp-tender. Plunge asparagus into an ice water bath to stop the cooking process; drain.
- Combine asparagus and $\frac{1}{2}$ cup of vinaigrette. Sprinkle with $\frac{1}{2}$ teaspoon chives.
- Arrange asparagus spears evenly on a plate. Top with beets and drizzle with remaining vinaigrette. Sprinkle the chive flower and remaining chopped chives on the top.

H. Gohary

