

# Roasted Beets & Grapefruit Salad with Cashew Herb Cheese

*Swick*

Serves 1 | Active Time: 30 minutes | Total Time: 30 minutes

## Preparing the Salad

First, gather and prepare your mis en place.

Make sure that the Roasted Beets in a Bag are roasted until tender, have cooled and are skinned, sliced into wedges and marinated per recipe instructions.

In a small bowl, add the baby greens and toss gently with a squeeze of lemon. Set aside for plating.

To plate, add a dollop of Cashew Herbed Cheese to the plate, smearing in a line. Assemble each plate by placing the beets, citrus segments and Maple Chipotle Candied Walnuts on top of the cheese. Top with baby greens. Sprinkle with flaked sea salt and serve.

## Step 1: Preparing the Salad

- 1/2 cup Herbed Cashew Cream Cheese
- 1 recipe Roasted Beets in a Bag, cooked
- 1 grapefruit, segmented
- 1 cup spicy baby greens
- 1/2 lemon, juiced
- flaked sea salt, to taste
- Maple Chipotle Walnuts (for garnish)