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Beet and Mandarin Salad

Ingredients

5 medium beets (boiled until fork tender)
½ cup good quality extra virgin olive oil
2 mandarins peeled; segmented- pith removed
4oz. crumbly blue cheese

Kosher salt
Freshly ground pepper
Candied pecans or walnuts

Directions

Remove stem and root end of beets and cook in a large pot of cold water until fork tender.

Remove from heat; rinse under cold water and remove skin. Cut beets in half and cut into ¼ in. pieces.

Transfer beets to a mixing bowl. Add mandarins, pecans and blue cheese. Drizzle with oil.

Season with salt & pepper and toss gently. Transfer to the serving dish. Garnish with mandarins and pecans.

*This salad presents beautifully in a white boat shaped serving piece.

Buon Appetito!