

# Roasted Beet, Turnip & Carrot Salad

*Serves 4:*

## Ingredients

1 bunch red beets  
1 bunch golden beets  
1 large turnip  
1 bunch thin or baby carrots  
extra virgin olive oil  
kosher salt and freshly ground black pepper  
6 to 9 thyme sprigs  
1 small shallot, finely minced  
1 tablespoon aged sherry vinegar  
1 teaspoon honey  
1/3 cup extra virgin olive oil  
4 ounces French valbresso feta  
1 tablespoon mint leaves, torn

## Preparation

Preheat oven to 400 degrees.

In order to maintain beet colors, keep the red beets away from the gold.

Scrub beets clean, cut off leafy tops and trim root ends.

Peel beets and cut in half crosswise to speed up roasting.

Drizzle with olive oil, season with salt and ground black pepper, and top with a few sprigs of thyme.

Separately wrap red beets and gold beets in foil packages.

Repeat with turnip: trim, peel, and drizzle with olive oil, salt, pepper, and thyme; wrap in foil.

Put all three packages on a baking sheet and place in oven.

Roast for 45 minutes to an hour.

Trim, peel, and slice the carrots in half on the diagonal.

If the carrots are thick, slice them in half lengthwise as well.

Toss carrots with olive oil, salt and ground pepper, and lay out in a single layer on a small baking sheet.

Place in oven and roast for 25 to 30 minutes, tossing at least once midway.

Make dressing: finely chop a small shallot and add to sherry vinegar.

Let sit for 5 minutes so the shallot can soften and mellow in the acid.

Season with kosher salt and freshly ground black pepper and add a teaspoon of honey.

Slowly whisk in 1/3 cup extra virgin olive oil, until emulsified.

Prepare garnishes: pick fresh mint leaves from stems and roughly tear into small bits.

Crumble feta cheese.

Open foil packages, check beets and turnip with sharp point of knife to make sure they're tender.

When done, take them out of oven, remove from foil and allow to cool slightly.

Whisk any beet juices that have accumulated in foil into dressing.

Remove carrots from oven when cooked through.

When cooled, thinly slice beets and turnip crosswise using a sharp knife.

Lay red and golden beet and turnip slices out decoratively on a platter.

Layer carrots on top.

Sprinkle with feta crumbles and torn mint leaves and drizzle with sherry vinaigrette.

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