
Roasted Beet & Shaved Fennel Caprese Salad

Total time: 1 hr 15 min Yield: 4 Servings

Ingredients

3 large red beets
1 tsp salt
1 tsp pepper
1 1/2 Tbsp olive oil
1 bulb fennel
4 medium vine-ripened tomatoes
8 oz fresh mozzarella cheese
4 cup fresh arugula (or substitute with spinach or mixed greens)
4 large basil leaves

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Instructions

Remove tops from beets and wash them in cold water (leave the skins on). Place beets into a baking pan, season with salt and pepper and drizzle with olive oil. Cover pan with tin foil and place the oven at 400° F for 1 hour. Remove beets from the baking pan and peel off the skin under cold water. Cut beets into slices. Remove the top from the fennel and wash the bulb in cold water. Cut fennel in half and then into slivers. Season fennel to taste with salt and pepper and set aside. Clean tomatoes and cut, along with cheese, into round slices. Layer fennel, tomatoes and mozzarella on top of arugula (or desired greens). Add beets and chopped basil to the very top and finish with your favorite balsamic vinaigrette dressing.

Recipe brought to you by:

Chef Ryan Covert

Source:

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