

FENNEL, CITRUS AND ROASTED BEET SALAD

2 small-to-medium golden beets

2 small-to-medium red beets

4 Tbsp extra-virgin olive oil

1 Tbsp Dijon mustard

1 Tbsp champagne vinegar or cider vinegar

**1 Tbsp finely chopped cilantro, plus whole leaves
and flowers or fennel fronds for garnish**

1/2 tsp salt

1/2 tsp freshly ground pepper

1 medium pink or red grapefruit

1 medium navel orange

1 medium bulb fennel, cored and thinly sliced

2 Tbsp chopped pistachios

Preheat oven to 400 degrees F. Wrap beets in foil and bake until tender when pierced with a knife, 40 minutes to 1 hour. When cool enough to handle, peel, trim and cut into wedges. Whisk oil, mustard, vinegar, chopped cilantro, salt and pepper in a large bowl. Slice both ends off grapefruit. With a sharp knife, remove the peel and white pith; discard. Working over the bowl, cut the segments from their surrounding membranes. (Discard membranes). Repeat with orange. Add fennel and the beets. Toss to coat. Let stand for 15 minutes. Serve topped with pistachios and cilantro leaves and flowers or fennel fronds, if desired.

