

Hiatt Farm Roasted Beet Salad with Goat Cheese and Honey Orange Vinaigrette



A colorful autumn salad recipe from [Hiatt Farm](#) that pairs well with Compton Pinot Noir and Rose of Pinot Noir.

Ingredients

- 6-8 medium sized beets (a mix of golden and red is nice)
- 1 orange
- 6 oz goat cheese crumbled
- .5 medium sized red onion
- .25 cup olive oil
- 1 Tbsp. honey
- 2 Tbsp. white balsamic vinegar or apple cider vinegar
- salt and pepper
- .25 cup Chopped Roasted Walnuts (optional)

Suggested wine pairing

[Compton Garden Series Pinot Noir](#)

Instructions

1. Preheat the oven to 400.
2. Prepare beets, remove greens, wash and scrub or peel skin off of beets. Cut into quarters and toss with olive oil. Keep colors separate until beets have cooled to avoid colors bleeding. Roast on a lined baking sheet for about 30 minutes until fork tender. Let cool.
3. Thinly slice half a red onion, crumble goat cheese and set aside.
4. Make dressing: zest and juice orange, combine with honey, vinegar, and olive oil. Add salt and pepper to taste.
5. Combine cooled roasted beets, red onion, goat cheese and gently toss with salad dressing. Let sit for 30 minutes before serving. Can be served over greens with additional dressing.