



## ***Roasted Beet and Carrot Salad***

Prepared by Jessica Grzybowski for Andrews University Alumni Weekend.



### ***ingredients***

**6 beets washed, peeled and sliced**  
**4 carrots, washed, peeled and sliced**  
**2 tbsp olive oil**  
**1 tsp dried rosemary**  
**pinch of salt**  
**2 large handfuls of greens (i.e. spring mix, spinach, kale)**

**Greens from beets, washed and sliced, if available**

**Dressing:**  
**3 tbsp olive oil**  
**2 tbsp white wine vinegar**  
**1 tbsp honey**  
**1 garlic clove, crushed**  
**1 tsp dried rosemary**  
**pinch of salt**  
**1/4 c chopped walnuts**  
**1/4 feta**

### ***instructions***

Preheat your oven to 400F. Cut each beet in half and then into even slices. Cut your carrots lengthwise in 3 inch sections and then cut those sections into slices. Place your carrots and beets on a baking tray and toss with your olive oil, rosemary and salt, bake for 30 minutes, flipping halfway through. Prepare a large bowl with your choice of mixed greens and beet greens. In a small bowl mix together your olive oil, white wine vinegar, honey, garlic, rosemary and salt. Once your beets and carrots are roasted allow to cool for about 5 minutes. After your vegetables are slightly cooled place them over your greens and dress your salad with dressing, walnuts and feta. Enjoy!