

Spinach Salad with Roasted Beets and Feta

4 servings

- 1 lb small beets, washed
- 4 tsp sherry vinegar, plus more as needed
- 2 cloves garlic, finely minced
- ¼ cup extra-virgin olive oil
- kosher salt
- freshly ground black pepper
- ¼ red onion, thinly sliced
- ½ lb baby spinach leaves, washed
- 3 oz feta cheese, crumbled

Preheat oven to 375°F. If beet greens are attached, remove all but ½ inch of the stems (so as not to pierce the beets). Put beets in a baking dish with ¼ cup of water. Cover tightly and bake until a small knife cuts in easily, 40 to 45 minutes. Cool slightly and then peel. When beets are completely cooled, cut into ½ inch wedges.

In a small bowl, whisk together 4 tsp of vinegar, garlic, olive oil, and salt and pepper to taste.

In a small bowl, toss together beets and red onion with about half of the dressing. Let stand 10 minutes to absorb flavours, then taste and sprinkle with a little more vinegar if necessary.

In a large bowl, toss spinach with remaining dressing. Taste and adjust seasoning. Top with beets and onions. Scatter the feta evenly over salad.