



Beetroot & Goat Cheese Towers

By Chef Veera Gaul, Ph.D.



Ingredients

4 roasted beets or precooked beets from the store (See Chef Note)
2 cups soft goat cheese (12 oz)
4 tablespoons chopped walnuts, toasted (optional)
¼ cup microgreens (basil, arugula or radish)
8-10 yellow cherry tomatoes, halved

Dressing

4 tablespoons O&V **Salsa Mojo Verde** *
¼ cup O&V **Unflavored EVOO** *
3 teaspoons honey

Preparation

Slice the roasted beetroots into 5-7 slices (depending on the size of the beetroot).

Spread the softened goat cheese on slices of beetroot and stack to create 4 towers on 4 serving plates.

In a bowl, make the dressing by combining the salsa Mojo Verde, EVOO and honey. Add salt and pepper to taste.

Drizzle the dressing over the beetroot towers. Pile the microgreens on top of each tower and arrange the yellow tomatoes on each plate. Sprinkle each plate with toasted walnuts, if using, and serve.

Serves 4

Total Time: 10 minutes (plus roasting beets)

Chef Notes

The leftovers can be stored in a refrigerator but the goat cheese will start to turn pink over time – it will still taste delicious!

To roast your beetroots, preheat the oven to 350F. Wrap each washed and cleaned beetroot in a piece of foil with a little olive oil, salt and pepper and roast for 35-50 minutes. Test the readiness by unwrapping the foil and poking with a fork to test for doneness. Time will depend on the size of your beetroots.

Notes

* A good quality [Unflavored EVOO](#) adds creaminess and flavor to this unique and delicious **Salsa Mojo Verde Sauce**. The sauce is versatile and can be used on fish tacos, grilled chicken, as an appetizer with feta cheese and more. Most Oil & Vinegar stores carry the Mojo Verde Sauce.

Categories: Entrée, Snacks & Sides, Vegetarian, Gluten Free, Vegetable Napoleon, Beets, Goat Cheese, Microgreens, Cherry Tomatoes, Impressive Entrée, Fancy Side Dish, Festive Side, Holiday Entertaining, Walnuts, Salsa Mojo Verde, Unflavored EVOO, Honey, Layered Beets