

Roasted Beet and Kumquat Salad with White Wine Vinaigrette

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Roast the beets and make the dressing ahead and chill, if desired. If you can't find a pomegranate, substitute dried cranberries.

PREP: 30 MINUTES ROAST: 1 HOUR OVEN: 400°F

- 10 CUPS MÂCHE, SPINACH, OR MESCLUN GREENS
- 20 KUMQUATS, HALVED, OR 2 ORANGES, PEELED AND CUT UP
- 1 RECIPE WHITE WINE VINAIGRETTE
- 1 RECIPE ROASTED BEETS
- 1 POMEGRANATE, SEEDED
- 1/2 CUP BROKEN WALNUTS, TOASTED

Combine mâche and kumquats in a large salad bowl. Toss with half of the *White Wine Vinaigrette*. Top with *Roasted Beets*, pomegranate seeds, and walnuts. Pass with additional vinaigrette. Makes 8 to 10 side-dish servings.

WHITE WINE VINAIGRETTE: In a screw-top jar combine 1/4 cup Sauvignon Blanc wine (or fruity white wine), 1/4 cup olive oil, 2 teaspoons snipped fresh basil, 1 teaspoon balsamic vinegar, 1 teaspoon whole-grain mustard, 1/2 teaspoon honey, 1/8 teaspoon salt, and 1/8 teaspoon ground black pepper. Cover and shake well.

ROASTED BEETS: Scrub 6 to 8 small beets. Rub with olive oil. Wrap in foil and roast in a 400° oven for 1 to 1 1/4 hours or until tender. Cool and peel. Cut into bite-size cubes. Season with salt and ground black pepper.

Per serving: 210 cal., 14 g fat (2 g sat. fat), 0 mg chol., 92 mg sodium, 19 g carbo., 5 g fiber, 4 g pro.