

Roasted Beet & Shaved Fennel Caprese Salad



Ingredients *(See featured products on specified page numbers)*

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| 3 large red beets | 4 medium, vine-ripened tomatoes |
| 1 teaspoon salt <i>pg.15</i> | 8 oz. fresh mozzarella cheese |
| 1 teaspoon pepper <i>pg.15</i> | 4 cups fresh arugula (or substitute
with spinach or mixed greens) |
| 1 ½ tablespoons olive oil <i>pg.17,18</i> | 4 large basil leaves |
| 1 bulb fennel | |

Directions *(Makes 4-6 servings)*

Remove tops from beets and wash them in cold water (leave the skins on). Place beets into a baking pan, season with salt and pepper and drizzle with olive oil. Cover pan with tin foil and place in the oven at 400° for 1 hour. Remove beets from the baking pan and peel off the skin under cold water. Cut beets into slices. Remove the top from the fennel and wash the bulb in cold water. Cut fennel in half and then into slivers. Season fennel to taste with salt and pepper and set aside. Clean tomatoes and cut, along with cheese, into round slices. Layer fennel, tomatoes and mozzarella on top of arugula (or desired greens). Add beets and chopped basil leaves to the very top and finish with your favorite balsamic vinaigrette dressing.

Total time: 1 hour 15 mins

For a copy of this recipe and more information on Ryan Covert, please visit www.ktasuperstores.com

