

Winter Gem Salad

2 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 30

Gundermann Acres Beets, leaves and root end trimmed, washed
Gundermann Acres Carrots, greens removed, washed, peeled (optional)
Gundermann Acres Radishes, greens removed, root end trimmed, washed
South Texas Organics Oranges, washed
Mozzarella Company Deep Ellum Blue Cheese
Aqua Dulce Butter or Bibb Lettuce, root ball removed, washed, dried well
Farmhouse Kitchen Spiced Pecans
Farmhouse Kitchen Carrot-Ginger Soup, thawed
Farmhouse Kitchen White Balsamic Vinaigrette, stirred well before use
Olive or Canola Oil
Salt and Pepper

NOTE: You can prepare ahead by roasting and dressing the beets and carrots per Step 1. Cool completely before storing in an airtight container in the refrigerator. Use within 5 days.

STEP 1 Preheat oven to 400°F degrees and adjust the oven rack to the middle position. Peel the beets and cut them into about 1” cubes. Chop the carrots into about 2” rounds. Add the beets and carrots to a foil lined baking sheet and toss with 1 tbsp. oil and ½ tsp. salt and pepper. Roast for 30-35 minutes or until tender, turning once with a spatula. To check the beets for doneness, insert a paring knife into the center of the beet. If the knife slides in easily without resistance, the beet is cooked through and tender. Remove the beets and carrots from the oven and transfer to a bowl. Immediately drizzle with ½ of the white balsamic vinaigrette. Toss to coat and set aside to cool slightly.

STEP 2 Meanwhile, prepare the remaining vegetables. Tear or roughly chop the washed lettuce into bite sized pieces, and slice the radishes into thin half moons. Set the lettuce and radishes aside in a large bowl. Remove the rind and white pith from the oranges by first trimming the ends from the oranges, cutting just deep enough to expose the flesh. Set the orange on either of the cut ends to stabilize and then use a sharp knife to cut downward, following the shape of the orange. Cut just deep enough to remove the rind and white pith, without removing too much of the flesh. After removing the rind and white pith, turn the orange on its side and slice into approximate ½” thick rounds. Cut the orange rounds into 4 pieces. Remove any seeds, as needed, and set aside.

STEP 3 During the last 10 minutes that the beets and carrots are roasting, heat the soup. Set a medium sauce pot to medium-high heat, bring soup to a boil and then immediately turn to low and cover until ready to serve. Roughly chop spiced pecans into smaller pieces and set aside until ready to serve.

STEP 4 Immediately before serving, drizzle the white balsamic vinaigrette over the lettuce and radish. Toss to coat and season with salt and pepper to taste. Add the dressed salad to serving plates and top with roasted beets and carrots, orange slices, crumbled blue cheese, and spiced pecans. Serve with warm

Winter Gem Salad

4 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 30

Gundermann Acres Beets, leaves and root end trimmed, washed
Gundermann Acres Carrots, greens removed, washed, peeled (optional)
Gundermann Acres Radishes, greens removed, root end trimmed, washed
South Texas Organics Oranges, washed
Mozzarella Company Deep Ellum Blue Cheese
Aqua Dulce Butter or Bibb Lettuce, root ball removed, washed, dried well
Farmhouse Kitchen Spiced Pecans
Farmhouse Kitchen Carrot-Ginger Soup, thawed
Farmhouse Kitchen White Balsamic Vinaigrette, stirred well before use
Olive or Canola Oil
Salt and Pepper

NOTE: You can prepare ahead by roasting and dressing the beets and carrots per Step 1. Cool completely before storing in an airtight container in the refrigerator. Use within 5 days.

STEP 1 Preheat oven to 400°F degrees and adjust the oven rack to the middle position. Peel the beets and cut them into about 1” cubes. Chop the carrots into about 2” rounds. Add the beets and carrots to a foil lined baking sheet and toss with 2 tbsp. oil and 1 tsp. salt and pepper. Roast for 30-35 minutes or until tender, turning once with a spatula. To check the beets for doneness, insert a paring knife into the center of the beet. If the knife slides in easily without resistance, the beet is cooked through and tender. Remove the beets and carrots from the oven and transfer to a bowl. Immediately drizzle with ½ of the white balsamic vinaigrette. Toss to coat and set aside to cool slightly. (NOTE: You may need to roast vegetables in multiple batches)

STEP 2 Meanwhile, prepare the remaining vegetables. Tear the washed lettuce into bite sized pieces, and slice the radishes into thin half moons. Set the lettuce and radishes aside in a large bowl. Remove the rind and white pith from the oranges by first trimming the ends from the oranges, cutting just deep enough to expose the flesh. Set the orange on either of the cut ends to stabilize and then use a sharp knife to cut downward, following the shape of the orange. Cut just deep enough to remove the rind and white pith, without removing too much of the flesh. After removing the rind and white pith, turn the orange on its side and slice into approximate ½” thick rounds. Cut the orange rounds into 4 pieces. Remove any seeds, as needed, and set aside.

STEP 3 During the last 10 minutes that the beets and carrots are roasting, heat the soup. Set a medium sauce pot to medium-high heat, bring soup to a boil and then immediately turn to low and cover until ready to serve. Roughly chop spiced pecans into smaller pieces and set aside until ready to serve.

STEP 4 Immediately before serving, drizzle the white balsamic vinaigrette over the lettuce and radish. Toss to coat and season with salt and pepper to taste. Add the dressed salad to serving plates and top with roasted beets and carrots, orange slices, crumbled blue cheese, and spiced pecans. Serve with warm

carrot-ginger soup. Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Beets - Store in refrigerator, loosely wrapped in a plastic bag. Use within 5 days.

Carrots - Remove top greens, if any. Store carrots in the crisper drawer of the refrigerator, and use within 5 days.

Radishes - Store in the crisper drawer of the refrigerator. Use within 5 days.

Oranges - If using within 1-2 days, store in a cool, dry place in the kitchen. Otherwise, store in the refrigerator until ready to use.

Blue Cheese - Store in the refrigerator. Use within 5 days.

Lettuce- Store in crisper drawer of refrigerator in an airtight container, wrapped in a dry paper towel. Use within 5 days.

Spiced Pecans - Keep in a cool, dry place in the kitchen until ready to use. (Ingredients: AustiNuts pecans, Vital Farms egg whites, smoked paprika, garlic powder, onion powder, thyme, brown sugar)

Carrot-Ginger Soup - Store in the refrigerator. Use within 5 days. (Ingredients: onion, Crawford Orchard's apple, carrot, ginger, Patty's Herbs thyme, vegetable stock, cumin, salt)

White Balsamic Vinaigrette - Store in the refrigerator. Use within 5 days. (Ingredients: white balsamic vinegar, pickled ginger, thyme, dijon, canola oil, extra virgin olive oil, salt, pepper)

***Contains dairy, egg, and nut inclusive ingredients.**

****Not made with, dairy or egg containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, peanuts, fish and shellfish.**

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