



Beet and Bleu Cheese Salad

Ingredients

- 2 cups Marcona almonds
- 2 teaspoons Worcestershire sauce
- 1 tablespoon [Fustini's Medium SELECT olive oil](#)
- 1 1/2 teaspoons smoked paprika
- 1/2 teaspoon garlic powder
- 1 teaspoon salt (only if the almonds are not already salted)
- 1 lb. beets
- 2 tablespoons [Fustini's Medium SELECT olive oil](#), plus more for garnish
- 1 teaspoon salt
- 1/2 teaspoon cracked black pepper
- 3 cups baby arugula
- 1 wedge bleu cheese, cut into smaller wedges or crumbled
- 2 tablespoons [Fustini's Grapefruit balsamic](#)

Directions

Step 1.

Preheat oven to 350°F. In a medium bowl, toss together almonds, Worcestershire, SELECT olive oil, smoked paprika, garlic powder and salt until coated and combined. Place seasoned almonds on a baking sheet and toast for 4-5 minutes (watch closely to make sure the almonds do not burn). Remove from the oven and set aside to cool.

Step 2.

Place beets on their own little squares of aluminum foil (enough foil to wrap around each beet). Drizzle each with SELECT olive oil and season with salt and pepper. Wrap loosely, place pouches on another baking sheet, and place them in the oven. Roast beets for 15-20 minutes or until tender. Remove from the oven and let cool enough for you to handle them. Peel beets, cut into halves or quarters and drizzle with any remaining pouch drippings.

To serve, divide arugula between plates and top with beets, bleu cheese and almonds. Drizzle with a little more SELECT olive oil and Grapefruit balsamic. Serve with some crusty bread.