



Makes 8 cups
Preparation Time: 30 minutes
Cook Time: 1 hours

INGREDIENTS:

2 lb. small beets with greens

4 tablespoons champagne vinegar

1 lb. thin asparagus spears

1 teaspoon Dijon mustard

1 teaspoon pure maple syrup

4 cups coarsely chopped dandelion greens and/or baby arugula

Freshly ground black pepper, to taste

1 15-oz. can no-salt-added chickpeas, rinsed and drained (1½ cups)

1 teaspoon chopped fresh thyme (optional)

Dandelion Greens Salad with Roasted Baby Beets

Not a beet lover? This colorful salad could be a gamechanger. Tender baby **beets** are brushed with champagne vinegar and roasted to perfection so the earthy bulbs are transformed into sweet treats. The bed of beet and **dandelion greens** (which have a similar taste to radicchio) make a great base for the roasted beets, asparagus spears, and chewy **chickpeas**. Whisk together a simple mustard vinaigrette and garnish with a sprinkle of thyme for straight-from-the-garden goodness!

Tip: If you can't find baby beets with fresh tops attached, substitute 4 cups of baby Swiss chard or baby spinach for the greens. Come summer, use full-size beets and cut them into quarters.

By Shelli McConnell

- 1 Preheat oven to 425°F. Line a 15×10-inch baking pan with foil. Remove greens from beets; cut stems from leafy portion. Coarsely chop greens; set aside. Arrange beets in the prepared pan; brush with 1 tablespoon of the vinegar. Cover with foil. Roast 30 minutes; uncover. Add asparagus to pan. Roast 15 minutes more or until beets are tender. Cool to room temperature. Cut beets in half.
- 2 In a large bowl whisk together the remaining 3 tablespoons vinegar, the mustard, and maple syrup. Add coarsely chopped beet greens and dandelion greens; toss to coat. Season with pepper. Arrange greens in a bowl. Top with roasted vegetables and chickpeas, and sprinkle with thyme.