



Preparation time: 10 minutes

Cooking time: 10 minutes

Ingredients for 4

- 1 cup hazelnuts
- 1 shallot, thinly chopped
- 2 tablespoons apple cider vinegar
- 1 teaspoon honey
- 1 teaspoon Dijon mustard
- 4 tablespoons olive oil
- 1 head of escarole or butter lettuce, torn
- 2 golden beets, thinly sliced
- 1 tablespoon chives or scallion, thinly sliced
- Salt and pepper

Spring Salad

Let's celebrate Spring and Easter with this colorful and scrumptious salad! Golden beets are amazing in taste and color, and toasted hazelnuts are just divine...

Preheat oven to 375F.

Spread the hazelnuts in a baking dish and bake for 10 minutes, until fragrant and golden. Transfer to a kitchen towel and rub to remove the skins. Chop coarsely.

In a large bowl, mix the shallots with the vinegar, mustard and honey. Gradually incorporate the olive oil. Season with salt and pepper. Add the salad, beets, chives, and toasted hazelnuts.

Toss and enjoy right away.