

Marinated Goats Cheese and Heirloom Tomato Salad

Description: Baby Spinach, Yellow Beets, Opal Basil Vinaigrette

Serving Size: 50 Servings

Categories: Salad

Cost Per Serving	
\$	0.71

Action	Date	Initials
Created	8/13/2012	CR
Revised:	12/1/2015	EA



Amount	Measure	Ingredient	Preparation Method	Product No.
0.700	kg	Yellow beets		20-100014970
0.700	kg	Red beets		20-100013297
2.000	kg	Baby spinach		20-100000849
2.000	kg	Vine ripe attached tomatoes		20-100010073
0.750	kg	Cherry tomatoes	halved	20-100000853
1.500	lt	Opal Basil Vinaigrette	see recipe	50-100000053
1.000	kg	Goat's cheese		20-100000564

Method of Preparation:

- Boil the beets separately in salted boiling water until just cooked.
- Trim the tops to 1/2 inch and rub the skins off. Season lightly and toss with a little opal basil dressing.
- Cut the tomatoes into wedges.
- Toss the spinach with the tomatoes, cherry tomatoes and dressing. Mound in a serving bowl.
- Garnish with beets and crumbled goats cheese.