

RECIPE | TOMATOES



FALL HARVEST SALAD

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INGREDIENTS

For the salad:

1 dry pint Pure Flavor® Sangria® Medley Tomatoes, halved

1 pack spinach

1 container bocconcini cheese

1 red beet, peeled and cubed

1 red onion, thinly sliced

¼ cup toasted almonds, sliced

2 tsp olive oil

Salt and pepper to taste

For the vinaigrette:

⅓ cup balsamic vinegar

¼ cup extra virgin olive oil

2 tbsp honey

2 tbsp water

1 tsp Dijon mustard

Salt and pepper to taste



45 min

15 min
PREP.

30 min
COOKING



6



easy

DIRECTIONS

1 Preheat oven to 400°F. Arrange beets in an even layer on a large baking sheet. Drizzle olive oil and season with salt and pepper. Roast beets in oven for 30 minutes, tossing halfway. Let them cool.

2 Combine vinaigrette ingredients in a bowl, whisk until combined, and set aside.

3 In a large bowl, add mixed greens, tomatoes, beets, onions, cheese, and almonds. Drizzle with vinaigrette and serve!