




RECIPE | TOMATOES

FALL HARVEST SALAD

 45 min
15 min PREP.
30 min COOKING

 6

 easy

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



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!

