

OVEN-ROASTED BEET, POMEGRANATE & WALNUT SALAD

24 oz medium-sized red beets

12 oz pomegranate arils

half a small red onion, finely diced, optional

2 oz walnuts, lightly toasted, coarsely chopped

1/3 cup mayonnaise

3-to-6 cloves garlic, minced

salt and black pepper, to taste

Prepare beets. Wash beets thoroughly, trim ends and cover individually in aluminum foil. Arrange in a single layer on a sheet pan and roast in a preheated 425F oven 45-to-75 minutes until tender but not mushy. Allow to cool then peel and shred using either a grater or a mandolin. Refrigerate until ready to use.

In a bowl combine mayonnaise, garlic, salt, pepper and onion if using. Add chilled beets, pomegranate and walnuts. Gently fold to combine using a rubber spatula. Refrigerate once more until ready to serve.