

# Roasted Beet & Apple Radicchio Slaw



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

## Ingredients

- 2 medium beets
- 1 medium-large apple, chopped
- 1 tablespoon olive oil
- 3 cups coarsely chopped radicchio
- Kosher salt
- Freshly ground black pepper

## Dressing:

- 2 tablespoons extra-virgin olive oil
- 1 tablespoon cider vinegar
- 1 tablespoon minced shallot
- 1 1/2 teaspoons Dijon mustard

## Directions

1. Heat oven to 375 degrees and arrange a rack in the middle.
2. Rinse the beets and trim off any leafy tops. Peel beets (optional) using a paring knife and chop into bite-sized pieces. In a medium bowl toss beets and apples with olive oil.
3. Pour onto greased cookie sheet or roasting pan and cook for 30-35 minutes, turning once or twice with a spatula until beets are tender. Remove from oven and let cool to room temperature.
4. In the meantime, place the olive oil, vinegar, shallot, and mustard in a large, nonreactive bowl and whisk to combine.
5. Add cooled beets and apples and toss until well coated in the vinaigrette. Add the radicchio and season with salt and pepper.

Recipe from Cooking Well Berkeley class: Fall Vegetables Made Easy, Fall 2013