

Beet Salad with Herbed Goat Cheese Buttons

- 4 medium beets
- Olive oil
- Salt and pepper
- 5 ounces goat cheese
- 2 tablespoons chopped chives
- 1 teaspoon chopped fresh oregano
- 1 teaspoon chopped fresh thyme
- 1/2 cup toasted and chopped walnuts
- 1/4 cup vegetable oil
- 1/4 cup honey
- 1 tablespoon rice wine vinegar
- 1 1/2 teaspoons mustard
- 1/2 teaspoon poppy seeds
- 1/8 teaspoon salt
- 1 tablespoon finely chopped green onions
- 4 cups green leaf lettuce, washed and torn
- 2 cups escarole, washed and torn
- 2 green onions, sliced
- 1/4 cup walnuts halves, toasted

Cut the stems from the beets, leaving about 1". Place on a sheet of aluminum foil and drizzle with a little olive oil, salt and pepper. Wrap up in foil and bake at 400 degrees for about 1 1/2 - 2 hours, until tender. Let cool slightly before peeling and slicing. Meanwhile, make the herbed goat cheese buttons by stirring together the goat cheese, chives, oregano and thyme. Place on a sheet of plastic wrap and form into a log about 1" in diameter. Wrap in plastic and freeze for at least 30 minutes or until firm. Remove from plastic, roll in walnuts and slice into 1/4" rounds. For dressing, whisk together oil, honey, vinegar, mustard, poppy seeds, salt and green onions. For the salad, combine lettuce, escarole and green onions. Toss with enough dressing to coat lightly. Place on four plates and top with beets, goat cheese buttons and walnuts. Drizzle with a little remaining dressing, if desired.