



ROASTED RED BEET SALAD WITH DON FROYLAN QUESO FRESCO

(MAKES 3-4 SERVINGS)

Ingredients:

- 2 Large Red Beets
- ½ cup Don Froylan Queso Fresco, Crumbled
- 2 TBL Cilantro, Chopped
- 2 TBL Sherry Vinegar
- 1/3 Cup Olive Oil
- 1 tsp salt
- ½ tsp black pepper

Preparation:

1. Cut Beets in Half and place them skin-up in a roasting dish with ½" of water. Cover pan with aluminum foil or lid. Roast at 350 for 60-90 minutes until fork tender. When cooled, peel skins and chop beets into 1" chunks.
2. To make dressing: Combine olive oil, vinegar, salt, and pepper. Toss with cooled beets.
3. To serve: Place beets in a serving dish and top with Queso Fresco and chopped cilantro.



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the season!**

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