

Golden Beet Pasta

With Beet Greens & Goat Cheese

Serves 4 (6 if served as an appetizer)

Ingredients:

- 2 lbs. golden beets with greens (4–6 beets)
- 2 tablespoons honey
- 2 tablespoons Champagne vinegar
- ½ shallot, minced (about 1 tablespoon)
- 6 tablespoons olive oil
- Kosher salt and freshly ground pepper
- 4 oz. goat cheese, crumbled
- ½ cup chopped walnuts, toasted

Directions:

Preheat the oven to 400°F

Twist the stems off the beets. Separate the leaves from the stems and discard the stems. Soak the leaves in a bowl of cold water to remove the dirt, then rinse and dry in a salad spinner.

In a small bowl, whisk together the honey and vinegar. Stir in the shallot. While whisking, slowly pour in 4 tablespoons of the oil. Season with a generous pinch of salt and a few grinds of pepper to make a vinaigrette. Set aside.

Cut the beet greens into ½-inch slivers. In a non-stick frying pan over medium-high heat, warm 1 tablespoon of the oil. Add the beet greens along with a pinch of salt and sauté until wilted, about 2 minutes. Transfer the greens to a bowl and let cool.

Trim any remaining stems from the beets, then peel them. Spiralize the beets using the Shredder Blade, stopping to break or cut the strands every 3–4 turns. Transfer the beets to a large bowl. Toss the beets with the remaining 1 tablespoon oil and a pinch of salt. Divide the beets between 2 rimmed baking sheets and roast until the edges are barely brown, 8–10 minutes. Halfway through roasting, move the bottom baking sheet to the top rack and vice versa. When finished, the beets should still have a little bite to them.

Place the roasted beets in a large bowl. Add two-thirds of the vinaigrette, the beet greens, goat cheese, and walnuts. Toss to coat, adding more vinaigrette if needed, along with additional salt and pepper, and serve.

Recipe taken from The Spiralizer Cookbook, from Williams-Sonoma Test Kitchen