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Beet Salad With Goat Cheese and Walnuts

Prep Time: 20 mins

Total Time: 20 mins

Ingredients

- 4 cup(s) lettuce, mixed greens
- 4 tablespoon vinaigrette, balsamic, fat-free, or fat-free balsamic vinaigrette salad dressing
- 1 can(s) beets, (8 1/4 ounces) chilled
- 1 tablespoon basil, fresh, snipped, or flat-leaf parsley
- 1/8 teaspoon pepper, black
- 2 tablespoon nuts, walnuts, coarsely chopped, toasted
- 1 ounce(s) cheese, goat cheese, crumbled

Preparation

1. Arrange salad greens on a small serving platter; drizzle with 2 tablespoons of the salad dressing. Set aside.
2. Drain and cut up beets. In a medium bowl, combine cut-up beets, basil or parsley, and pepper. Drizzle with the remaining 2 tablespoons salad dressing; toss to coat. Spoon beet mixture onto center of salad greens. Sprinkle beets with walnuts and goat cheese.