

Shaved Roots

Ingredients:

Serves: 4

4 tbsp. pistachios
1/4 c. fresh orange juice
1 tbsp. fresh lemon juice
4 tbsp. olive oil
Kosher salt and fresh ground pepper
1 small turnip, peeled
1 large baby carrot, peeled
2 radishes, trimmed
1 medium golden beet, peeled
1 red beet peeled
1/3 c. fresh flat leaf parsley

Method:

Crush nuts and add 1/2 to a small bowl while whisking juices and oil. Season to taste.

Thinly slice turnip, carrot, radish, beets with a mandolin. Place RED beets in another small bowl and remaining vegetables and parsley in medium bowl. Spoon about 3 tbsp vinaigrette over red beets and toss to coat. Add remaining vinaigrette over vegetables in medium bowl. Toss to coat.

To plate, first arrange red beets on platter and top with remaining vegetables. Drizzle salad with remaining vinaigrette and garnish with remaining pistachios!