



Pickled Beet and Goat Cheese Salad with Honey

Roasted Pecans Made with Rustlin' Rob's Pickled Beets

HEAT LEVEL: MILD

Prep Time 10 minutes

Total Time 10 minutes

Servings 2 salads

Adapted from: Julie & Debbie

INGREDIENTS:

3 cups mixed greens chopped

8 - 10 [Rustlin' Rob's Pickled Beets](#), (cut into bite sized pieces)

1/4 cup chèvre goat cheese

1/4 cup [Rustlin' Rob's Honey Roasted Pecans](#)

2 tbsp. dill chopped

2 tbsp. olive oil

2 tbsp. [Rustlin' Rob's Balsamic Vinegar](#)

Salt and pepper

DIRECTIONS:

- Arrange your lettuce, mixed greens on two plates. Place half of each of the rest of the ingredients around your plate on top of the greens. The Rustlin' Rob's Pickled Beets, chèvre goat cheese, and pecans. Sprinkle 1 tbsp. of the dill on top.
- Use the remaining ingredients to dress the salad. Drizzle the olive oil and balsamic vinegar over salad. Sprinkle with salt and pepper to taste and serve.