

# Roasted Beets & Sweet Potato Salad

## Salad:

4 Servings

- 3 beets
- 1 sweet potato
- Pinch of Salt
- ½ cup uncooked quinoa
- 3 cups butter lettuce
- 1 Tbs dried cranberries
- 1 oz. goat cheese

## Dressing (optional):

- 1½ Tbs red wine vinegar
- 1 Tbs olive oil
- 1 Tbs agave syrup
- ¼ tsp pepper



## Directions

1. Cube beets and sweet potato. Place on a baking sheet or pan and lightly spray with oil. Top with a pinch of salt, then bake at 425 for 30 minutes or until soft.
2. While the vegetables are roasting, cook quinoa according to directions and set aside.
3. Finely chop the lettuce and toss with the dried cranberries and goat cheese. Add the beets and sweet potato. Toss lightly with dressing if desired. Enjoy!