**Hearts of Romaine with Roasted Beets, Goat Cheese, and Pistachios Salad**

Ingredients

2 hearts of romaine lettuce, washed and dried

1 cup roasted beets 1 oz goat cheese crumbles

¼ cup shelled pistachios

Freshly ground black pepper

**Red Wine Vinaigrette**

½ Tsp Olive oil

2 Tbsp red wine vinegar

½ teaspoons Dijon mustard

1/2 packet stevia (optional)

1. Trim the base of the romaine hearts. Cut them lengthwise in half so you will have two large wedges. Cut the beets in half lengthwise, then slice the halves into quartered wedges.

2. Arrange the romaine hearts on a platter. Carefully scatter the roasted beets over the center of the wedges, followed by the pistachios, then sprinkle with goat cheese.

Right before you’re ready to serve, drizzle the vinaigrette over the top. Season with freshly ground black pepper and serve family-style.

Recipe is: Vegetarian, Gluten free, Low carb, Low sodium