

Description



A colorful salad loaded with flavor featuring a dressing of Sorrento Orange Olive Oil and Mandarin Orange White Balsamic Vinegar.

Ingredients:

- 1 large red beet (tops on)
- 1 large golden beet (tops on)
- 1 bunch of spinach
- 1 orange
- 1/4 C. The Olive Tap's [Sorrento Orange Fused Olive Oil](#)
- 1/8 C. The Olive Tap's [Mandarin Orange White Balsamic Vinegar](#)
- Dried cranberries

Directions:

1. Take the tops off the beets and reserve the leaves (wash thoroughly and dry). Roast the beets at 350°F for about 45 minutes. When cool peel and cut into small cubes. Chiffonade the beet tops and spinach.
2. Zest the orange. Remove the pith and discard. Separate the orange into sections and dice.
3. Whisk together the zest, Sorrento Orange Fused Olive Oil and Mandarin Orange White Balsamic Vinegar. Put the beets, spinach, beet tops, pistachios, cranberries, orange and vinaigrette into a bowl and toss.
4. Season with salt and pepper to taste.

Buon Appetito

An Olive Tap Original Recipe by Mario, Downers Grove

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/beet-and-orange-salad/>

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