Beet Salad

Ingredients:

10 pounds beets washed, peeled and grated
10 green onions washed & chopped (ends removed)

Parsley, washed, spun dry and minced

Dressing:

Salt and freshly ground black pepper
½ cup Dijon mustard, or to taste
½ cup extra virgin olive oil
1 ¼ cups red wine vinegar

Crumbled Goat Cheese

Directions:

Peel the beets and grate using food processor…do not puree

Add in a bowl with chopped green onions and minced parsley.. store in labelled covered container in fridge

Mix up Dressing and store separately

Thursday morning:

Toss with the salt, pepper, dressing and goat cheese to serve