



Harvest-Time Root Vegetable Salad

Featuring Delavignes Lemon & Tangerine Infused Olive Oils!

You Will Need:

• ¼ Cup fresh orange juice	• Salt & pepper
• 1 T fresh lemon juice	• 1 small turnip
• 2 T Delavignes Lemon Olive Oil	• 1 carrot
• 2 t Delavignes Tangerine Olive Oil	• 2 radishes
• 1 medium red beet	• Walnuts for garnishing
• 1 medium golden beet	• ¼ cup (loosely packed) fresh parsley

Instructions:

Prepare vinaigrette: combine the **Lemon & Tangerine Olive Oils** with the citrus juices and a pinch of salt & pepper; set aside.

Peel all root vegetables, and then slice thinly using either a mandolin or V-slicer, saving the red beets to slice last. Put red beet slices in a small bowl with 3 T of the vinaigrette & toss to coat. Combine remaining vegetables & vinaigrette with parsley in a medium bowl, toss to coat & season with salt & pepper to taste.

To serve: Arrange red beet slices on serving plate, drizzle on any extra vinaigrette. Top with the vegetable & parsley mixture and drizzle on any extra vinaigrette. Garnish with walnuts.