

Pink Salad

Recipe 27 of 365

Valentine's Day celebration or not, this spunky, crunchy winter salad's vibrant pink color will bring a little love into your life. You can substitute olive oil for the walnut oil, if you prefer.

TIME: 10 minutes

MAKES: 4 servings

2 teaspoons Dijon mustard

2 tablespoons red wine vinegar

Salt and freshly ground pepper

1/4 cup walnut oil

3 Belgian endive (red or white, or a mix), ends trimmed and sliced the long way

8 small beets, roasted and sliced into wedges*

3/4 cup pomegranate seeds

3/4 cup toasted, roughly chopped walnuts

Place the mustard, vinegar, and a little salt and pepper into the bottom of a large salad bowl. Whisk to blend, and add the oil in a slow, steady stream, whisking as you add it, until the oil has been completely incorporated. Add the endive, beet slices (it's fine if you add them warm), pomegranate seeds, and walnuts, and toss before serving.

Note: this salad holds up well to the dressing, so it's a great one to make ahead and bring for lunch, or make a few hours before dinner.

* To roast beets, bake them in foil packets (three or four per packet) in a preheated 400-degree oven until they can be pierced with a small knife with no resistance, about 45 minutes to 1 hour (depending on the size and age of the beet, bigger beets will take much longer). Let them cool for about 20 minutes in the packets, so that the heat from the beets steams their skins loose, then carefully peel the skin off. Many stores also now sell roasted, peeled beets in the produce section.