

## Golden Beet & Green Bean Salad

12 golden beets, trimmed	1 Tbl raw honey
1 1 / 2 lb green beans, trimmed	1 / 2 red onion
1/3 cup sliced raw unsalted almonds	1 / 4 cup chopped mixed fresh herbs*
2 Tbl extra-virgin olive oil	1 / 4 tsp sea salt
2 Tbl fresh orange juice	Ground black pepper, to taste
1 Tbl white wine vinegar	

\*any combination of parsley, mint, tarragon, thyme, basil or dill

1. Preheat oven to 425°F. Loosely wrap 4 beets together in foil, sealing tightly. Repeat with remaining beets to make a total of 3 foil packets. Place on a baking sheet and roast until beets are tender and easily pierced with a paring knife, about 45 minutes to 1 hour, depending on size.
2. Thinly slice the onion into half circles.
3. Carefully open packets and let cool. Slip off skins and cut beets into 6 to 8 pieces each. Transfer to a large serving bowl or platter and set aside.
4. Bring a large pot of water to a boil and fill a large bowl with ice water. Add beans to pot; once water returns to a boil, cook for 3 to 4 minutes or until tender-crisp. Drain, then immediately plunge beans into ice water for 3 – 4 minutes. Transfer to a paper towel.
5. Heat a heavy skillet on medium. Add almonds and toast, stirring constantly, until light golden brown, 4 to 5 minutes.
6. In a small bowl, whisk oil, orange juice, vinegar and honey.
7. To bowl with beets, add beans, orange juice mixture and onion and mix gently. Fold in almonds and herbs and season with salt and pepper. Serve at room temperature.

8 Servings

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