roasted beet salad with lemon tahini

featured product:
baby spring mix

it's time to perk things up with earthy roasted veggies and a bright, creamy tahini sauce!

this mediterranean-inspired salad is as satisfying as it is nutritious, and the colorful toppings take it from weekday meal-prep to weekend dinner party.

ingredients

roasted beets:
2 golden beets, peeled and cubed
1 teaspoon ground sage
½ teaspoon sea salt
½ teaspoon garlic powder
black pepper, to taste
1–2 tablespoons olive oil

salad:
1 clamshell **organicgirl baby spring mix**
? cup feta cheese (use dairy-free feta for a vegan option)
¼ cup pistachios

lemon tahini sauce:
? cup tahini
juice of 1 lemon
2–3 garlic cloves
¼ cup avocado oil
? cup water
1 teaspoon sea salt

directions

1. roast beets:
preheat the oven to 400°F.

add the cubed golden beets to a baking sheet and toss with olive oil, ground sage, sea salt, garlic powder, and black pepper.

spread evenly and roast for 25–30 minutes, or until tender and slightly caramelized.

2. make the sauce:
add the tahini, lemon juice, garlic cloves, avocado oil, water, and sea salt to a blender.

blend until smooth and creamy; adjust the consistency with a little extra water if needed.

3. assemble the salad
add the baby spring mix to a large bowl.

top with the roasted beets, pistachios, and crumbled feta cheese.

drizzle the lemon tahini sauce over the salad and gently toss to combine.

serve immediately and enjoy.