



Roasted Beet and Goat Cheese Sandwich

Recipe By JOHN GIFALDI

SERVES: 2

INGREDIENTS:

- 2 medium beets, *peeled and roasted*
- 2 **tbsp. olive oil**
- 4 **½ inch thick bread slices, *lightly toasted***
- 6 **oz. soft mild goat cheese, *softened***
- 1 **cup fresh arugula**
- 1 **tsp. lemon juice**
- salt and pepper, to taste**

DIRECTIONS:

- 1. Preheat oven to 350°F.
- 2. Slice beets into even ¼ inch slices. Arrange slices in a single layer on a parchment or foil lined baking sheet. Brush beets with olive oil and season with salt and pepper. Roast beet slices for 35-45 minutes, or until fork tender.
- 3. Toast the bread and then spread the slices of bread with goat cheese. Top with roasted beet slices, arugula, and 1 tsp. lemon juice, and top with remaining bread slices.

If you're the kind of person who typically doesn't like beets, this may be the recipe to try. The creamy goat cheese, the earthy beet, and the bite of arugula create a great flavor combination.

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