

Tanimura & Antle Artisan™ Salad with Beets & Asparagus

Ingredients:

12.5 cups (approximately 6 heads) Tanimura & Antle Artisan Lettuce, cleaned and chopped
50 ea (3-4 bunches) Asparagus Spear Tips sliced in half, top 1 inch of Asparagus
10 ea. Golden Beets (about bunches with 4 beets/bunch) green tops removed
1 Tanimura & Antle Artisan Onion, peeled, cut in half and sliced thin
1 Bunch Fresh Dill
1.5 Cups Dill & Fennel Vinaigrette Dressing

Directions:

Preparation:

Note: All ingredient preparation can be done in advance and refrigerated.
Put large pot of water on the stove to boil adding 2tbsp of salt/qt of water. Add beets and bring to simmer.
Add asparagus to simmering water with the beets. Simmer for 1 minute and then remove asparagus and either place in ice water or in the refrigerator to cool and stop cooking.

www.taproduce.com



Dressing:

6 oz Oil (olive, canola or blend of both)
2 oz Vinegar (red wine or white wine vinegar)
1 ¼ tsp Salt
¼ tsp Black Pepper
1 tbsp Fresh Dill, minced
1 tsp Ground Fennel

Directions:

Whisk all ingredients together in mixing bowl and store in a glass or plastic container in refrigerator.

Continue to cook the beets until tender, approximately 35-45 minutes. Peel the cooled beets.
If desired, shape beets into triangle shape by making cuts that merge into a point and slicing thin.

Salad Assembly*:

Place beets on plate by placing pointed triangular tips out toward the rim in a concentric design as shown in photo. Next place asparagus tips between each beet slice.
Place all prepped lettuce in the mixing bowl and then add 6 oz of the dressing to the lettuce and toss to lightly coat.
Place small mound of lettuce in center of plate.
Dress the onions same as the lettuce. Place small amount on top of each salad.
Drizzle a small amount of dressing over beets and asparagus. Garnish each plate sprigs of dill.
*** Individually plate servings for fancier presentation or simplify by gently tossing all ingredients together for a family salad.**

Yield 10 5oz portions

Recipe created by Chef Jeremy MacVeigh for Tanimura & Antle