



Apple, Beet and Walnut Salad with Lemon-Miso Vinaigrette

Ingredients

For the vinaigrette

- 2 tablespoons rice vinegar
- 2 tablespoons fresh lemon juice
- 1 tablespoons Dijon mustard
- 1 tablespoons finely chopped shallot
- 1 teaspoon garlic, mashed to a paste
- 2 tablespoons white miso
- 1/2 cup plus 2 tablespoons canola or grapeseed oil
- 1/2 teaspoon Asian hot sauce, such as Sriracha (optional)

For the salad

- 1 lb. trimmed medium beets
- Kosher salt and freshly ground black pepper
- 8 oz. arugula or mixed baby greens (8 packed cups)
- 2 crisp apples, such as Gala, Crispin, or Granny Smith, thinly sliced (about 4 cups)
- 1/2 cup walnuts, toasted and chopped

Directions

In a small bowl, whisk the rice vinegar, lemon juice, mustard, shallot, and garlic; let sit for 3 to 4 minutes. Whisk in the miso, and then slowly whisk in the oil until emulsified. Stir in the hot sauce, if using.

In a 2- to 3-quart pot, simmer the beets in water to cover until crisp-tender, 20 to 25 minutes. Drain and set aside until cool enough to handle, and then peel. Halve and thinly slice. Arrange on a platter or salad plates and lightly season with salt and pepper.

In a large bowl, combine the arugula and apples, and season with salt and pepper. Toss with 1/2 cup of the vinaigrette. Mound the greens and apples on top of the beets, sprinkle with the walnuts and dill, and serve.

Make Ahead Tips:

The dressing will keep for 1 week, refrigerated.

Recipe by Gourmet Kosher Cooking