



Beet Carpaccio with Goat Cheese, Walnuts & Arugula

From Rams Farm

Ingredients

2 medium cooked beets, peel and sliced
2 cups arugula
1/4 cup goat cheese, crumbled
1/4 cup walnuts, toasted and chopped
1 tbsp balsamic glaze
1 tbsp extra virgin olive oil
Salt and freshly ground black pepper to taste

Directions

1. Arrange beet slices in a single layer
2. Top with arugula
3. Add crumbled goat cheese and toasted walnuts
4. Drizzle with olive oil and balsamic glaze
5. Add salt and pepper to taste
6. Serve immediately as a refreshing appetizer or salad.

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