



**Cherry Tomato, Green Bean and Roast Beet Salad
with Goat Cheese and Coca-Cola 'balsamic'
(makes 4 salads)**

2 cups cherry tomatoes, halved
2 cups green beans
2 cups baby red beets
¼ cup parsley, chopped
¼ cup shallots, minced
8 Tbsp. extra virgin olive oil
16 oz. Coca-Cola
2 tsp. apple cider vinegar
2 pinch fleur de sel (sea salt)
3 oz. fresh goat cheese

fresh ground black pepper
zest of one lemon
juice of one lemon

1. Cook beans in boiling salted water until tender but still bright green. Chill in ice water, set aside.
2. Roast baby beets in oven at 350°F until tender. Peel, quarter and set aside.
3. Reduce Coca-Cola with vinegar until syrupy. Set aside.
4. Toss tomatoes, beans, parsley, shallots, beets, olive oil, lemon juice and zest with sea salt.
5. Place all in artful piles in center of 4 plates. Distribute goat cheese among these plates and grind fresh pepper over the top.
6. Drizzle Coca-Cola/cider vinegar reduction over salad and on plate.