



## roasted beet salad with lemon tahini

featured product:  
**baby spring mix**

it's time to perk things up with earthy roasted veggies and a bright, creamy tahini sauce!

this mediterranean-inspired salad is as satisfying as it is nutritious, and the colorful toppings take it from weekday meal-prep to weekend dinner party.



### ingredients

#### roasted beets:

2 golden beets, peeled and cubed  
1 teaspoon ground sage  
½ teaspoon sea salt  
½ teaspoon garlic powder  
black pepper, to taste  
1–2 tablespoons olive oil

#### salad:

1 clamshell [organicgirl baby spring mix](#)  
? cup feta cheese (use dairy-free feta for a vegan option)  
¼ cup pistachios

#### lemon tahini sauce:

? cup tahini  
juice of 1 lemon  
2–3 garlic cloves  
¼ cup avocado oil  
? cup water  
1 teaspoon sea salt

### directions

#### 1. roast beets:

preheat the oven to 400°F.

add the cubed golden beets to a baking sheet and toss with olive oil, ground sage, sea salt, garlic powder, and black pepper. spread evenly and roast for 25–30 minutes, or until tender and slightly caramelized.

#### 2. make the sauce:

add the tahini, lemon juice, garlic cloves, avocado oil, water, and sea salt to a blender. blend until smooth and creamy; adjust the consistency with a little extra water if needed.

#### 3. assemble the salad

add the baby spring mix to a large bowl.

top with the roasted beets, pistachios, and crumbled feta cheese.

drizzle the lemon tahini sauce over the salad and gently toss to combine.

serve immediately and enjoy.