

Beet Carpaccio Salad

6 cups thinly sliced beets (about
4 to 5 medium beets)
2 tbs. red-wine vinegar
Flake sea salt to taste
Freshly ground black pepper to taste
4 tbs. capers
2 tbs. finely minced red onion
4 tsp. toasted hazelnut oil or other flavorful, high-quality oil
1/2 cup micro greens or baby field greens

Instructions:

Toss the beets with vinegar. Marinate at room temperature for five minutes and then arrange the beet slices artfully on a platter. Sprinkle with salt, pepper, capers and red onion, and drizzle with hazelnut oil. Top with a small mound of micro greens in the center.

Source: Experience Life magazine ELmag.com/recipes

