

Roasted Beet Pasta Salad

Ingredients

- 3 medium beets (peeled and quartered)
- 1 tbsp Enzo Olive Oil
- 1 tbsp balsamic vinegar
- ½ red onion (diced)
- 1 cup uncooked pasta (I recommend macaroni, penne or small shells)
- ¼ cup sun dried tomatoes (chopped)
- ¼ cup fresh basil (chopped)
- 1 cup spinach pesto
- ¼ cup goat cheese (crumbled)

Instructions

Preheat the oven to 450°.

Place the beets in a “foil basket” with the olive oil and balsamic vinegar.

Add the diced red onion, then wrap the foil around the beets and place in the oven for 45-60 minutes.

Remove from the oven, open the foil and allow the beets to cool 10-15 minutes.

Cook the pasta according to package directions.

Drain the cooked pasta, place in a large mixing bowl then add the sun dried tomatoes and basil. Chop the roasted beets, then add the beets and onions.

Add the spinach pesto.

Mix well then place in the refrigerator to chill for one hour.

Add the goat cheese before serving.