

## **Beet and Mango Salad with Ginger Lime Dressing**

There are no set rules for this salad. Simply use the amounts of each ingredient to your liking and serve in martini glasses for a fun presentation.

### **Ingredients**

Roasted Beets, cooled peeled and diced  
Mangoes, peeled, cored and diced  
Cucumbers, diced (English or Persian recommended)  
Red Onion, finely chopped  
Avocado, sliced or diced

### **Garnish**

Radicchio, thinly sliced (optional)  
Parsley or Cilantro sprigs (optional)

### **Ginger Lime Dressing**

½ cup Extra Virgin Olive Oil  
4 tablespoons fresh Lime juice  
1 ½ teaspoons chopped Ginger  
1 tablespoon raw Honey  
¼ teaspoon Sea Salt  
Fresh ground Black Pepper to taste

### **Special Equipment**

Martini Glasses (optional)  
Powerful Blender

### **Preparation**

Fill martini glasses with ingredients to taste in the following order: beets, mangos, cucumbers. Top with avocado slices and garnish with radicchio and parsley sprigs.

Prepare Dressing: Pulse olive oil, lime juice, ginger, honey and salt in a blender until smooth. Add black pepper to taste. Double amount if needed.  
Spoon desired amount over salad in each martini and serve.

\*To prepare beets, scrub, drizzle with olive oil, wrap loosely in foil and roast in a baking pan until tender.