

# SAN DIEGO RESTAURANT WEEK

# RECIPES

## Slow-Roasted Baby Beets

Courtesy of Pacific Standard

- 4 oz. roasted beets, mixed colors, peeled and sliced in halves and quarters
- 1 tbsp. red wine dressing
- 1.5 oz. goat cheese, crumbled
- 0.25 avocado, cut into wedges
- 6 tangerine segments
- 1 tbsp. toasted shelled pistachios
- 4 leaves fresh mint, torn
- 10 leaves arugula
- Kosher salt & fresh ground pepper to taste
- 0.5 tbsp. CA olive oil

### Preparation:

In a stainless steel bowl, dress the sliced beets with red wine dressing and season with kosher salt and fresh ground pepper to taste. Slice the quarter avocado into wedges. Plate the dressed beets and garnish with goat cheese, pistachios, tangerine segments, and avocado wedges. Top with arugula and mint. Finish with a drizzle of CA olive oil.

  
PACIFIC STANDARD  
— *coastal kitchen* —

