



## Baby Beet Salad with White Balsamic Vinaigrette

2 lbs Baby Red Beets, tops removed  
1/4 ea Red Onion, thinly sliced  
1/4 bunch Fresh Tarragon, chopped fine  
1/4 bunch Fresh Italian Parsley, chopped fine  
10 ea White Balsamic Vinaigrette  
To Taste Salt and Pepper

**Chef Tim Hill**  
**CENTER Banquet Kitchen**

Steam or boil beets until the skin becomes soft and you can remove it with your hands. While warm, remove the skins and then chill. Slice the beets into thin disks. Toss beets with remaining ingredients and serve.

Yield: 10 servings

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