

# Beet & Goat Cheese Salad



PREP TIME:  
5 MINUTES

COOK TIME:  
N/A

TOTAL TIME:  
5 MINUTES

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Recipe type: Gluten Free  
Yield: 1 Serving

## Ingredients:

- 1 Large or 2 Small Organic Cooked Beets - Chopped (*Note: Ready To Eat Packaged in Produce Dpt*)
- 2 Cups Organic Baby Spinach – Rinsed & Dried
- 1 Oz. Organic Goat Cheese - Crumbled
- ¼ Cup Organic Walnuts – Lightly Chopped
- ¼ TSP Salt (***Himalayan Sea Salt Recommended***)
- Cracked Black Pepper – desired preference
- 1/2 TBSP Extra Virgin Olive Oil
- 1 TBSP Balsamic Vinegar

## Instructions:

1. Empty spinach into medium size bowl.
2. Top spinach with beets, goat cheese and walnuts.
3. Sprinkle salt and cracked pepper onto salad.
4. Drizzle with olive oil and balsamic vinegar.

**\*Try and use all organic ingredients if possible.**

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