

BEET AND MOZZARELLA SALAD WITH BEET GREEN PESTO

## INGREDIENTS

Handful of the leafy green part of beets, chopped

Handful of basil

1 clove garlic

3-4 Tbsp. pine nuts

1/4 cup Pompeian Organic Extra Virgin Olive Oil

3 Tbsp. parmesan

1 lb. mozzarella, sliced

1 lb. roasted beets, sliced

Salt & pepper to taste

## Prosecco

Serves 2

## INSTRUCTIONS

- 1. Blend leafy greens, basil, garlic, pine nuts and Pompeian Organic Extra Virgin Olive Oil in a food processor.
- 2. Add in parmesan and salt and pepper to taste. Pulse to combine.
- 3. Transfer to bowl and stir in more Pompeian Organic Extra Virgin Olive Oil to make a thick, yet liquefied pesto.
- 4. Serve with roasted beets and slices of mozzarella and top with flake salt and pepper