

## 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



## 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