



Beet Salad With Marn Vom Berge Kase and Arugula

Ingredients

- 2 pounds beets, trimmed, peeled, and cut into $\frac{3}{4}$ inch pieces
- $\frac{1}{2}$ tsp salt, plus more later
- 4 oz **Marn Vom Berge**, crumbled (1 cup)
- 2 tablespoons minced fresh chives, divided
- $\frac{1}{2}$ tsp grated lemon zest, plus 5 tsp juice, divided, plus extra juice for seasoning
- $\frac{1}{2}$ tsp caraway seeds
- $\frac{1}{4}$ tsp ground black pepper
- 5 oz (5 cups) baby arugula
- $\frac{1}{4}$ cup sliced almonds, toasted, divided
- 1 tablespoon extra virgin olive oil, divided

Instructions

- In a large bowl, stir together beets, $\frac{1}{3}$ cup water, and $\frac{1}{2}$ tsp salt
- Cover with plate and microwave until beets can be easily speared with paring knife, 25-30 minutes, stirring halfway.
- Drain beets and let cool.
- In medium bowl, mix Marn Vom Berge, 1 Tbsp chives, lemon zest, 2 tsp lemon juice, caraway seeds, pepper and $\frac{1}{8}$ tsp salt
- Slowly stir in $\frac{1}{3}$ cup water until mixture has consistency of yogurt.
- Season with salt, pepper, and lemon juice to taste. Spread over serving platter.
- In large bowl, combine arugula, 2 Tbsp almonds, 2 tsp olive oil, 1 tsp lemon juice, and a pinch of salt. Toss to coat.
- Add beets to now empty bowl, and toss with 2 tsp lemon juice, 1 tsp olive oil, and a pinch of salt.
- Place beet mixture on top of arugula mixture, and sprinkle with 2 Tbsp almonds and remaining chives, before serving.

Serves 6

