



## BEET CARPACCIO WITH TE SWEET-N-TANGY MUSTARD SEEDS



- 4 medium golden beets
- 2 Tbsp Extra Virgin Olive Oil
- 1 1/2 Tbsp tarragon vinegar
- 1 Tbsp dijon-style mustard
- 1 Tbsp horseradish
- 4 cups arugula leaves
- Chopped chives, for garnish



## BEET CARPACCIO

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- Preheat oven to 375.
- Place beets on foil-lined baking sheet, drizzle with EVOO and toss.
- Wrap the beets in the foil and bake for 1 hour.
- While beets are cooking, whisk tarragon vinegar, dijon, horseradish and 3 Tbsp olive oil.
- Season with salt and pepper to taste.
- Remove beets from oven, let cool and slice into 1/8 inch thick slices.
- Arrange beets on four plates.
- Sprinkle with salt & pepper, drizzle with dressing.
- Place dollop of seeds on top of beets on each plate.
- Garnish with arugula leaves and chopped chives.

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