



BEET & GNOCCHI SALAD



Fresh arugula tossed with a champagne vinaigrette and pan-fried **Gnocchi**, topped with crumbled goat cheese, roasted golden beets, roasted red peppers, oranges and red onion.

Yield: 4 Servings

Ingredients:

1 Cup	Gnocchi [#74922], Prepared According to Package Directions	¼ Cup	Goat Cheese, Crumbled
2 Tbsp.	Butter	¼ Cup	Golden Beets, Roasted & Diced
To Taste	Salt & Black Pepper	¼ Cup	Roasted Red Peppers, Sliced
2 Cups	Arugula, Packed	½ Cup	Mandarin Oranges, Segmented
½ Cup	Champagne Vinaigrette	¼ Cup	Red Onion, Sliced

Directions:

1. Heat butter in a small sauté pan on medium heat.
2. Add in the **Gnocchi** seasoned with salt and black pepper, then sauté for 3-4 minutes, or until it has crisped.
3. In a small mixing bowl, toss the arugula in the champagne vinaigrette and place it onto a serving dish.
4. Top the arugula with the goat cheese, golden beets, roasted red peppers, mandarin oranges, red onion and **Gnocchi**.

