

## **Roasted Beet Tortellini Salad**

Alison Ladman - For The Associated Press  
Palm Beach Post

**Servings: 10**

**Preparation Time: 40 minutes**

**Start to Finish Time: 1 hour 30 minutes**

*If you make this salad ahead of time, refrigerate it. Let it stand at room temperature for 30 minutes before serving.*

**2 pounds beets, peeled and cut into one-inch pieces**

**4 tablespoons olive oil, divided**

**salt**

**ground black pepper**

**2 packages (20 ounces) fresh cheese tortellini**

**1/4 cup rice vinegar**

**2 tablespoons fresh mint, chopped**

**2 tablespoons fresh chives, chopped**

**2 tablespoons fresh oregano, chopped**

**1 tablespoon sugar**

**1 container (12 ounce) fresh blueberries**

**1/2 cup toasted pecans, chopped**

**4 ounces soft goat cheese**

Preheat the oven to 400 degrees.

Spread the beets on a rimmed baking sheet. Sprinkle the beets with one tablespoon of the olive oil, then season with salt and black pepper. Roast for 30 minutes or until tender when pierced with a fork. Set aside to cool.

Bring a large saucepan of salted water to a boil. Add the tortellini and cook according to package directions. Drain the tortellini, then spread out on a rimmed baking sheet. Drizzle them with one tablespoon of the olive oil then set aside to cool.

Meanwhile, in a blender combine the remaining two tablespoons of the olive oil, the rice vinegar, mint, chives, oregano and sugar. Blend until well mixed. Season with salt and pepper.

In a large bowl, toss together the roasted beets, tortellini, blueberries, pecans and herb vinaigrette. Gently toss to coat, then crumble the goat cheese over the top.

Serve at room temperature.

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Per Serving (excluding unknown items): 119 Calories; 8g Fat (58.0% calories from fat); 3g Protein; 10g Carbohydrate; 2g Dietary Fiber; 5mg Cholesterol; 90mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates.