



Spring Into Something New

Mâche leaves may not be something you have in your kitchen at any time, but next time you go grocery shopping, you may want to grab some to make this delicious salad.

Mache, Beet and Orange Salad

Ingredients:

- 2 tsp. grated lemon zest plus 3 tablespoons juice
- 1/3 c. olive oil
- Kosher salt and pepper
- 1/4 c. fresh mint leaves, chopped, divided
- 1/4 c. fresh dill, chopped, divided
- 8 oz. cooked small beets, thinly sliced
- 2 small navel oranges, rind removed, sliced into rounds
- 4 c. mâche, mixed greens, or baby spinach
- 1/3 c. shelled pistachios, toasted and roughly chopped



Directions:

STEP 1

Whisk together lemon zest and juice, oil, 1/2 teaspoon salt, and 1/4 teaspoon pepper; stir in half of mint and dill.

STEP 2

In a bowl, gently toss beets with 2 tablespoons vinaigrette. Arrange oranges and beets on a platter. Top with mâche, drizzle with remaining vinaigrette, and sprinkle with pistachios and remaining herbs.

[Reference](#)