



Watercress Salad with Beets and Feta

Raise the (salad) bar! With this delicious recipe, it's easy to add greens to your meal.

Serves 4

- 2 bunches watercress, thick stems removed (6 cups)**
- 1 15 oz can whole beets, drained and thinly sliced (or 2 whole beets baked in foil, cooled and peeled)**
- ½ cup crumbled feta – about 2 ounces**
- 1/4 cup olive oil**
- 1/4 cup fresh lemon juice**
- 2 teaspoons honey**
- 1 shallot, finely chopped**
- Kosher salt and black pepper**

In a small bowl or jar, whisk or shake together the oil, lemon juice, honey, shallot, ½ teaspoon salt, and ¼ teaspoon pepper.

In a large bowl, toss the watercress and beets with the vinaigrette. Sprinkle with the feta.

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