

Black-Eyed Pea and Roasted Beet Salad

2 cups black-eyed peas, cooked
2 roasted beets, diced
3 cloves garlic, minced
½ sweet onion, diced
2 cups fresh baby spinach, chopped
2 tbsp extra-virgin olive oil
Himalayan Pink sea salt and cracked pepper to taste
2 oz crumbled goat cheese

Trim and rinse beets. Place beets in foil, drizzle with olive oil and fold foil to close. Roast at 400 degrees for 45 minutes or until tender. Let cool. Peel and dice beets.

In large bowl, combine black-eyed peas, beets, garlic, onion, spinach and extra-virgin olive oil. Season peas with salt and pepper to taste. Top with crumbled goat cheese to serve.

