Orange and Ginger Beet Poke with Avocado Wasabi Mash

2½ lbs	Medium beets, scrubbed, peeled and cut into 1 inch cubes
1	Navel orange, halved
3" Piece	Fresh ginger, peeled and sliced
3 Tbsp	Extra virgin olive oil
	Kosher salt and pepper
1/3 Cup	Macadamia nuts
¼ Cup + 2 Tbsp	Unseasoned rice vinegar
1 Tbsp	Toasted sesame oil
½ Cup	Sweet onion, thinly sliced
¼ Cup	Green onion, thinly sliced on a diagonal
3	Gass avocados, peeled, pitted, and cut into large chunks
1 Tsp	Fresh lemon juice
2 Tsp	Whole milk
2 Tsp	Wasabi powder
1	Golden beet, peeled, sliced paper thin (for garnish)

Preheat oven to 350 degrees. Set the cut beets in a baking dish. Squeeze the juice from the orange halves over the beets; add the orange halves and ginger to the dish. Drizzle the beets with the oil and season with salt and pepper. Cover the dish tightly with foil and bake for roughly 1 hour or until the beets are tender. Meanwhile, toast the macadamia nuts in a pie plate until golden, about 10 minutes. Let cool, then coarsely chop. In a large bowl, toss the beets with the toasted nuts, vinegar, sesame oil, onions, and green onions. Season the beets with salt and pepper. Refrigerate until slightly chilled, about 15 minutes. In another bowl, mash the avocados with the lemon juice, milk, and wasabi powder. Season the avocados with salt and pepper.

To serve, scoop a spoonful of the avocado mash in to the center of the plate. Using the back of the spoon spread the mash out into a thin layer. Top with the beet poke and garnish with the golden beet slices.

ATLANTA BOTANICAL GARDEN

Recipe by Garden Chef Megan McCarthy