Ingredients

2 beets

5 ml balsamic creme (reduced balsamic vinegar), or as needed

salt and ground black pepper to taste

200 g chopped fresh spinach

55 g candied walnuts

70 g crumbled goat cheese

 3320 ml fresh red onions

55 g French-fried onions (such as French's(R))

Dressing:

5 ml lemon juice

60 ml balsamic creme (reduced balsamic vinegar)

5 ml olive oil

Directions

1 Preheat oven to 350 degrees F (175 degrees C).

2 Place beets in a roasting pan; drizzle with 1 teaspoon balsamic creme. Season with salt and black pepper.

3 Roast beets in the preheated oven until tender, 30 to 40 minutes. Cut beets into bite-sized pieces; cool to room temperature.

4 Combine spinach, walnuts, goat cheese, pickled red onion, and French-fried onions in a bowl.

5 Whisk lemon juice, 1/4 cup balsamic creme, olive oil, salt, and black pepper in a bowl; pour over salad. Toss to coat.