

Burrata and Roasted Beet Salad with Pomegranate Glaze and Pistachios

Burrata and Roasted Beet Salad



OVEN
400°F

TIME
20 min

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INGREDIENTS

Salad:

- 4 medium beets, roasted and sliced
 - 8 oz burrata cheese (about 225g)
 - 2 cups mixed greens (arugula, spinach, baby kale, or a combination)
 - 1/3 cup shelled pistachios, roughly chopped
 - 2-3 tbsp pomegranate glaze (store-bought or homemade)
 - 1 tbsp extra virgin olive oil
 - 1 tsp balsamic vinegar (optional)
 - Salt and freshly ground black pepper, to taste
 - Fresh mint or basil leaves, for garnish (optional)
- Homemade Pomegranate Glaze (Optional):
- 1 cup pomegranate juice
 - 2 tsp sugar or honey (adjust to taste)
 - 1 tsp lemon juice

DIRECTIONS

1. Roast the Beets (If Not Already Done): Preheat oven to 400°F (200°C).
2. Wash beets and wrap each individually in foil.
3. Roast for 45-60 minutes, until fork-tender.
4. Let cool slightly, peel, and slice into rounds or wedges.
5. Make the Pomegranate Glaze (If Homemade): In a small saucepan, combine pomegranate juice, sugar or honey, and lemon juice.
6. Bring to a boil, then lower heat and simmer 15-20 minutes, stirring occasionally, until the mixture reduces by half and becomes syrupy.
7. Let cool-it will thicken further as it rests.
8. Assemble the Salad: Spread mixed greens on a platter or individual plates.
9. Layer the sliced roasted beets over the greens.
10. Tear burrata into large pieces and place gently over the salad.
11. Drizzle with olive oil, and balsamic vinegar if using.
12. Spoon pomegranate glaze generously across the salad.
13. Sprinkle with chopped pistachios.
14. Season lightly with salt and pepper.
15. Garnish with fresh mint or basil, if desired.

TIPS FOR SUCCESS

- Use gloves when peeling roasted beets to avoid staining your hands.
- The glaze can be made ahead and stored for up to a week in the fridge.

For added texture, lightly toast the pistachios before adding.

Add a few pomegranate seeds on top for color and bite.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/burrata-and-roasted-beet-salad-with-pomegranate-glaze-and-pistachios/>