

## **Warm Salad of Chiogga Beets and Fromage Blanc**

1 lb. organic Chiogga beets, roasted, peeled and cut into quarters  
2 T. organic extra-virgin olive oil  
3 T. fresh-squeezed organic lemon juice  
2 T. chopped fresh organic thyme  
4 oz. Cowgirl Creamery organic fromage blanc  
salt and freshly cracked pepper to taste

Slice the roasted beets into quarters and toss with the olive oil and lemon juice. Add the salt, pepper and chopped thyme. Place the beets on a plate and add a few dollops of the fromage blanc on top. Serves 4 as a first course.