

# Beet and Arugula Salad With Berries

By Martha Rose Shulman | **YIELD** Serves 6 to 8 | **TIME** 15 minutes

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## INGREDIENTS

### FOR THE DRESSING

**1 tablespoon plus 2 teaspoons  
sherry vinegar**

**1 teaspoon balsamic vinegar**

**Salt to taste**

**½ teaspoon Dijon mustard**

**4 tablespoons extra- virgin olive oil**

**1 tablespoon walnut oil**

### FOR THE SALAD

**3 medium-size beets, roasted**

**1 bunch or 6-ounce bag arugula,  
preferably wild arugula (about 6  
cups)**

**⅔ cup blueberries, blackberries or a  
combination**

**3 tablespoons broken walnuts**

**1-2 tablespoons chopped fresh  
tarragon**

## PREPARATION

### Step 1

Whisk together vinegars, salt, Dijon mustard, olive oil and walnut oil.

### Step 2

Peel beets and slice in half-moons or wedges. Place in a salad bowl and toss with 2 tablespoons of the dressing.

### Step 3

Add remaining salad ingredients and remaining dressing, toss well and serve.

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## PRIVATE NOTES

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