ROASTED VEGETABLES WITH CHEVRE

- 4 slices Couturier Log or Crumble Goat Cheese
- 2 Raw beets
- 4 oz Cooked chickpeas
- 10 Mini carrots or 3 classic carrots
- 3 Tbsp Extra-virgin olive oil
- 1 Tbsp Dried thyme
- 2 Handfuls of arugula
- 2 Tbsp Hazelnuts
- Fresh parsley
- Salt & pepper
- 1 Tbsp Dijon mustard
- 1 Tbsp Honey
- 1 Tbsp Lemon juice

1. Preheat your oven to 400°F.
2. Peel and cut your beets into quarters. Place them on a baking sheet lined with parchment paper. Brush with olive oil and add thyme, salt and pepper. Bake for 40-45 minutes.
3. Then prepare the chickpeas. Rinse and peel them (the little transparent skin on the chickpeas must be removed). Then brush with olive oil, add thyme, salt and pepper. Place on the baking tray with the beets and cook for 25 minutes.
4. Finally, prepare the carrots. Peel if necessary, brush with olive oil, add thyme, salt & pepper. Place on the baking sheet and cook for 15 minutes.
5. While vegetables are cooking, heat a skillet over high heat with a little olive oil. Cut the hazelnuts with a knife, and fry them in the pan for a few minutes until they are golden brown.
6. Once all the vegetables are almost cooked, add the chиvre to the plate.
7. Assemble your bowls. Start with the salad, then add the roasted beets, crisp chickpeas and carrots. Add the roasted hazelnuts.
8. For the sauce, mix 2 Tbsp olive oil with mustard, honey and lemon juice until you get a thick but liquid sauce (add more lemon juice if necessary). Season your bowls with fresh parsley.
9. Enjoy!

ADDITIONAL INFORMATION

Ingredients	1 Tbsp Dijon mustard, 1 Tbsp Dried thyme, 1 Tbsp Honey, 1 Tbsp Lemon juice, 10 Mini carrots or 3 classic carrots, 2 Handfuls of arugula, 2 Raw beets, 2 Tbsp Hazelnuts, 3 Tbsp Extra-virgin olive oil, 4 oz Cooked chickpeas, 4 slices Couturier Log or Crumble Goat Cheese, Fresh parsley, Salt & pepper
Course	Sides, Starters
Cuisine	American
Category	Vegetables, Vegetarian
Serving Size	2