Alberico Nunziata

Citrus Beet Salad with Pistachios

The executive chef at the Beverly Hilton will be serving a version of this dish at the Golden Globe Awards on Jan. 8.

1 medium-size golden beet
1 medium-size red beet
1 jalapeño chili, seeded
2 tbsp. fresh lemon juice
2 tbsp. fresh lime juice
1 tbsp. honey
¼ tsp. kosher salt
⅛ tsp. freshly ground black pepper
1½ cup extra-virgin olive oil
5 oz. baby arugula
2 cups loosely packed frisée
¾ cup roasted salted pistachios, roughly chopped
4 oz. goat cheese, crumbled
1 whole pink grapefruit, cut into segments

1. Preheat oven to 350°. Wrap each beet tightly with aluminum foil to create a packet. Bake in oven until tender, 1 hour to 1 hour 30 minutes.
2. Process jalapeño, lemon juice, lime juice, honey, salt and pepper in a blender until combined. With blender running, add oil in a slow, steady stream, processing until smooth. Remove and reserve ¼ cup of the dressing.
3. Unwrap beets, and peel. Dice beets, and toss together with reserved ¼ cup dressing in a large bowl. Chill until cold, about 15 minutes.
4. Add arugula, frisée, pistachios, goat cheese, grapefruit segments and remaining dressing to beets; toss to combine.

Serves: 4
Active time: 15 minutes
Total time: 1 hour 15 minutes

Food Hack

The easiest way to peel beets: Use a paper towel to rub off the skin. The lightly abrasive texture scrubs off the outer layer without damaging the flesh.

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