

ONLY IN
People

The Bad-Boy Bachelor
Spills His Secrets!



CARRIE FISHER'S
SHOCKING COLLAPSE
Her Family's Vigil



J.Lo & Drake
HOT NEW
ROMANCE?

People

January 9, 2017

The
Triumphs,
Talent &
Private Pain
of a Pop
Superstar



George
Michael

1963-2016

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
- ¼ tsp. freshly ground black pepper
- ½ 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 skins. The lightly abrasive texture scrubs off the outer layer without damaging the flesh.