

bite 

by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Pickled Beet, Chevre and Orange Tartines

Serves 2

½ best quality French baguette

4 small pickled beets, diced small

¼ cup creamy chevre, crumbled

Small handful of greens, thinly sliced - *I used miniature romaine*

Zest of 1 orange

Wild flower honey, to drizzle

THE STEPS:

- Slice the baguette into 4 equal horizontal pieces
- Toast or broil the baguette slices on both sides
- Divide diced beets, greens and chevre between the baguette slices
- Sprinkle with orange zest
- Drizzle with honey
- Serve immediately

THE LOVE: Once you start making tartines, you'll be hooked! They're quick and the sky's the limit as to what you can combine to create a delicious and interesting snack. If you don't have homemade pickled beets in your cupboard, try to find some at your local farmer's market...