
ROASTED BEETROOT & CARROT SALAD WITH CHÈVRE



VEG, GF, RSF



1 hr 20 mins



4 - 6



Ingredients

Salad

- 4 large beetroot, peeled & roughly chopped into 3cm pieces
- 1 bunch baby carrots, peeled
- 100g fresh rocket
- 100g goats chèvre
- ½ cup toasted hazelnuts, roughly chopped
- 2 tbs olive oil
- 3 tbs honey
- Sea salt

Dressing

- 3 tbs olive oil
- 4 tbs red wine vinegar
- Sea salt
- Freshly cracked pepper



Method

1. Pre-heat oven to 200 degrees celcius.
2. Place the beetroot pieces and baby carrots onto a paper lined baking tray, drizzle with olive oil, 1 tbs of honey and sprinkle with sea salt.
3. Pop the tray into the oven and bake for about 1 hour.
4. Once the beetroot and carrots are cooked (the carrots should be slightly golden in colour and the beetroot should be soft) remove them from the oven, drizzle with the remaining 2 tbs of honey and set aside to cool.
5. Mix olive oil, red wine vinegar, sea salt and freshly cracked pepper and set aside.
6. Arrange the rocket on a serving plate and place the beetroot and carrots on top.
7. Crumble over the chèvre and sprinkle with hazelnuts and sea salt.
8. Drizzle with dressing and serve!

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