

Winter Roasted Beetroot Salad

Bialik College Kitchen Garden Program



Ingredients:

- 400g Beetroot, roasted, peeled and diced into small cubes
- 200g dill pickles, diced
- 200g radishes, washed, stems removed and diced
- 400g tin of cannellini beans, drained and rinsed
- 2-3 celery sticks, diced
- ½ red onion, diced
- Large handful of coriander, chopped
- Large handful of dill, chopped
- ½ lemon, juiced
- Dressing:
 - 40mL of Olive oil
 - ½ lemon, juiced
 - Salt and pepper, to taste

Equipment:

- Metric measuring scales, cups and spoons
- Chopping board
- Chef's knife
- Strainer
- Mixing bowls, large and small
- Whisk or fork
- Serving bowl

Method:

1. Prepare all the ingredients as stated in the ingredients list above.
2. Combine the cooled, diced beetroots with the beans, pickles, radishes, celery, fresh herbs and red onion in a large mixing bowl.
3. Prepare the dressing by whisking together the olive oil, lemon juice, salt and pepper in a small mixing bowl.
4. Combine salad ingredients and dressing and gently toss to coat. Adjust seasoning to taste.
5. Place salad in the fridge to marinate while you clean your workstation. This will allow flavours to infuse.
(At home you could allow this salad to marinate for 1-2 hours).
6. Transfer your salad to a large serving bowl and garnish with fresh herbs from the garden. Share and enjoy!