

Beetroot, citrus & goat's cheese salad

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Combine fresh, zesty flavours with goat's cheese and green beans.

Ingredients

- 1 beetroot
- 1 orange
- 1 pink grapefruit
- ¼ cup goat's cheese
- 1 tsp olive oil
- Green beans
- Balsamic vinegar

Method

Peel the beetroot and cut in half. Place into a saucepan of boiling water and cook until soft. Remove the beetroot from the water and set aside to cool. Once cooled, cut into slices and place on a serving plate.

Segment the orange and pink grapefruit and place the fruit into a bowl. Add some crumbed goat's cheese and green beans. Dress with the olive oil and balsamic vinegar.

Combine the fruit and goat's cheese mixture with the beetroot and serve cold.

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