



Roasted Beetroot and Goats Cheese Salad

Ingredients

- 200g of mixed salad leaves.
- 200g of beetroot - you can use ready cooked, but I really enjoy home roasted beetroot by peeling the beetroot, cutting it into 1-inch chunks. Coat in olive oil and season well - pop in a preheated oven at 180 degrees for about 40 mins or until soft, it gives the beetroot a caramelised flavour (remember to wear gloves suitable to cooking in to avoid purple hands for the rest of the day).
- 60g crumbled goats cheese.
- 4 tablespoons of olive oil.
- 4 tablespoons Balsamic vinegar.
- The juice of one lemon.
- 2 teaspoons dijon mustards
- Salt and pepper to taste.
- 60g roasted chickpeas (drain tinned chickpeas and put in a baking tray with olive oil, salt and pepper and roast at 180 for about 25 mins until they have gone slightly crispy).

Directions

1. Make the salad dressing by mixing the olive oil, balsamic vinegar, lemon juice, dijon mustard and salt and pepper. give it a really good whisk to emulsify the dressing.
2. In a bowl (ideally not the one you will be serving the salad in) place the mixed leaves, pour over the dressing and toss the leaves really well until well coated. Transfer the leaves to your serving dish, this stops there being a large puddle of dressing at the bottom of the bowl causing the leaves to prematurely wilt.
3. Add the beetroot, goats' cheese and chickpeas and lightly toss again. I like to serve the left-over dressing in a small jug next to the salad.

To take this salad to the next level add a drizzle of honey over the top, it really compliments the beetroot and goats cheese!