

Beetroot Salad With A Twist

Prep Time: 10 minutes

Cook Time: 3 minutes

Serves: 2



Ingredients

- 100g green beans
- 1 orange
- 405 g KOO Grated & Spiced Beetroot
- Large handful of fresh rocket
- 2 sprigs thyme, leaves picked
- 1 tbsp olive oil
- 1 tbsp honey
- 1 tbsp chopped toasted hazelnuts
- 100g Mozzarella

Directions

1. Trim and halve the beans and cook in boiling water for 3 minutes, then drain and cool in cold water and drain again.
2. Segment the orange, cutting the flesh from the skin over a bowl to retain the dripping juices. In a large bowl combine the beans, orange segments, shredded beetroot and rocket. *Beetroot can be left out and tossed in just at the end if you would prefer your salad not to be too pink.
3. Make the dressing by combining the thyme leaves, vinegar, oil, honey and reserved orange juice. Season and mix well.
4. Toss the salad well in the dressing, top with torn mozzarella and serve sprinkled with hazelnuts.