



Beetroot salad with goat cheese



Ingredients

- 100 grams of cooked beets
- 1 EL balsamic vinegar
- 1 EL extra virgin olive oil
- 12.5 grams of walnuts
- 25 gram arugula
- 50 gram goat cheese
- salt and pepper as needed

Beetroot salad with goat's cheese

Fancy something fresh and flavourful? Then try this delicious beet salad with goat cheese! A perfect mix of sweet beetroot, creamy goat cheese, crunchy walnuts and fresh rocket, you can serve it as brunch, lunch or even as a light main course. This vegetarian dish is not only delicious but also looks pretty. In just 25 minutes, you can put this nutritious and colourful salad on the table. Perfect for when you want to serve something unique that is both simple and impressive!

Preparation

- 1: Boil the beets in water for about 20 minutes.
- 2: Let the beets cool and remove the outer layer (skin).
- 3: Dice or slice the cooked beetroot.
- 4: Mix the beets with the olive oil and balsamic vinegar in a salad bowl.
- 5: Season with salt and pepper if necessary.
- 6: Coarsely chop the walnuts and sprinkle them over the beets.
- 7: Add the rocket.
- 8: Slice, curl or shave the goat cheese and garnish over the beet salad.

Ready to make a beet salad with goat cheese?

Did you enjoy this delectable beet salad with goat cheese? Feel free to experiment with additional ingredients such as apple for a sweet twist or pine nuts for extra crunch. Order the required cheeses and ingredients in our webshop and prepare a delicious goat cheese beetroot salad!