

Beetroot, citrus & goat's cheese salad

Search:

- [Salad](#)
- [Recipes](#)

Beetroot, citrus & goat's cheese salad

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();  
Add to favorites
```

Beetroot, citrus & goat's cheese salad



Rate this recipe

1 person is cooking this [Count me in](#)

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.

Beetroot, citrus & goat's cheese salad

```
function displayNutrition(msg) { $('#nutrition-label-container').text(msg); $('#nutrition-label-container').fadeIn(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('#result').html(data); alert('This recipe was added to your favorites list'); }); }
```

Browse more delicious [recipe ideas](#) or connect with us on [Facebook](#)!