



Recipe name:

Roasted Beet & Citrus Salad

Recipe description:

This Roasted Beet & Citrus Salad is a bright, colourful and nutritious side dish or salad for your next BBQ. Add fresh Ricotta cheese to add a creamy element.

Prep time:

10 mins

Cook time:

0 mins

Serves:

4

Made with:

PEPPADEW® Sweet Piquanté Peppers

Course:

Lunch / Side

Occasion:

Quick & Easy

Ingredients:

- 2 cups beets, segmented and roasted, cooled
- 1 ½ cups orange segments
- 1 cup grapefruit segments
- ½ cup PEPPADEW® Sweet Piquanté Peppers Mild or Hot Whole
- 1 Tbsp fresh lemon juice
- 1 Tbsp fresh lime juice
- 1 cup small fennel bulb, very thinly sliced

- 1/3 cup red onion, sliced
- 2 Tbsp olive oil
- Salt and pepper to taste
- 1/4 cup fresh coriander

Method:

1. In a bowl, add all of the fruit, fennel and onion.
2. Add the lemon juice, lime juice and olive oil, and mix through.
3. Season with salt and pepper to taste.
4. Garnish with coriander and serve cold.

SERVING SUGGESTIONS:

Add fresh Ricotta to add a creamy element to the salad