



Warm Baby Beet and Sweet Potato Salad.

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Ingredients

1 Tin Baby Beetroot

1 Sweet Potato

Good quality Greek Feta Cheese, Cubed.

Baby Spinach Leaves, stems removed.

A few Walnuts

Balsamic glaze or dressing.

Olive oil

Salt & Pepper.

Instructions

Cut Sweet Potato into bite sized cubes, lightly coat with olive oil and season well. Place on a backing tray and bake for about 40mins at 180C. (360F)

Cut the Baby Beets in halves or quaters depending on the size and place into an oven proof dish. Cover and warm in the oven for the last 10 minutes with the Sweet Potato.

Remove both from the oven and set aside to cool a little, you want them just warm not

too hot.

Heat up a small fry pan.

Pile the spinach leaves up a little on the plate and spread Sweet Potato, Beetroot and feta evenly over the top.

Pan fry walnuts for a few minutes and then crush and scatter over salad.

Dress with balsamic glaze. Serve