



The Gathered Green

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ROASTED BEETROOT, CARROT & FENNEL SALAD

Thank you to ladygouda.com for this recipe and picture.

Serves 4-6

Ingredients

- 4 beetroots, peeled and cut into 1cm wedges
- 3-4 medium sized carrots, cut into thick coins
- 1 fennel bulb, top removed and sliced into medium sized wedges
- 1 tablespoons of toasted pistachios
- 2 tablespoons extra virgin olive oil
- 1 orange, juiced
- 2 tablespoons white vinegar
- salt and freshly ground pepper
- 2 thyme sprigs





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Method

Preheat oven to 200 degrees Celsius. Toss the beetroots with 1 tablespoon of the olive oil and thyme sprigs and season with salt and pepper. Spread onto tray lined with baking paper and bake for 35-40 minutes or until tender. Let cool slightly and discard thyme.

While beetroots are cooking, lay fennel wedges and carrots on a tray lined with baking paper. Drizzle with the remaining olive oil and season with salt and pepper. Bake for approximately 15-20 minutes, or until tender and lightly browned.

In a small bowl, add the juice of an orange and whisk in the vinegar. While the vegetables are still warm, add the citrus and vinegar mixture and toss well. Season with salt and pepper and sprinkle with toasted pistachios.

Garnish with chopped fennel leaves.

Serve warm or at room temperature.

(NB: This dish can be made ahead, however the beetroot should be stored separately to the fennel and carrots, as the beetroot juice will stain everything pink.)

Enjoy!

Jane

