

Beetroot & Marinated Feta Salad

by Françoise La Prune



serves	level	prep time	marinating time	category
4 as a starter	easy	10 min	30 min	weekday weekend impress



This 'Beetroot & Marinated Feta Salad' explodes with taste and colour. The dill and oregano lend the feta a densely intricate flavour which is perfectly offset by the earthy sweetness of the beetroot. An easy and quickly prepared starter, you're guests will love it!

Ingredients

200g **feta** - crumbled
2 tbsp *chopped* **oregano** (about 1/2 a small bunch)
2 tbsp *chopped* **dill** (about 1/2 a small bunch)
5 tbsp **olive oil**
a good pinch of **ground cumin**
350-400g **beetroot** - *cooked and peeled*
3 **spring onions** - *finely sliced*

Instructions

1. Put the crumbled feta in a bowl. Add the chopped oregano, dill, olive oil and cumin. Season with salt and pepper (*be careful with the salt!*) and mix carefully. Leave to marinate for at least 30min in the fridge.
2. Cut the beetroot in fine slices (2-3mm), arrange on a plate.
3. Take the marinated feta out of the fridge and spoon over the beetroot.
4. Sprinkle with the sliced spring onions. Season if necessary.
5. Enjoy!

Tips / Variations:

- If using fresh beetroot, cook gently in hot water for approximately 30-40min. Allow to cool and peel.
- Serve the beetroot coarsely grated instead of sliced for a more rustic presentation.
- Coarsely grate the beetroot and serve it with the marinated feta in a wrap with some tahini sauce and fresh salad leaves.
- Use a combination of golden and red beetroot for even more colour.