Roasted Beetroot and Haloumi Salad with Citrus Dressing

**Season:** Spring  
**Type:** Vegetable  
**Difficulty:** Medium  
**Serves:** 6 or 15 tastes  
**Fresh from the garden:** Beetroot, Salad Leaves, Oranges, Lemon  
**Recipe source:** [www.taste.com](http://www.taste.com) Super Food Ideas

**Equipment:**  
- Knife  
- Chopping Board  
- Oven tray  
- Screw top jar  
- Frying pan  
- Paper towel  
- Tongs  
- Salad spinner  
- Bowl  
- Platter

**Ingredients:**  
- 4 beetroot  
- 200 grams haloumi cheese  
- Cooking spray  
- 120 grams baby salad leaves  
- 2 oranges  
- **Dressing**  
  - 1/3 cup orange juice  
  - 1 tablespoon lemon juice  
  - 2 tablespoons olive oil  
  - 1 teaspoon Dijon mustard

**What to do:**

- Preheat oven to 200*c
- Peel and trim beetroot and cut into quarters
- Place on baking tray and bake until tender (about 30 minutes)
- Squeeze orange and lemon juice and place in screw top jar along with oil and Dijon mustard, shake and place in fridge until needed.
- Cut haloumi into 1cm thick slices
- Spray frypan lightly with oil and fry for two minutes each side until golden
- Transfer to a plate lined with paper towel
- Wash salad leaves and spin in spinner until dry
- Peel and cut oranges into slices
- Place salad leaves onto platter and top with beetroot, haloumi and orange
- Drizzle with dressing and serve immediately

*If you do not have any Haloumi substitute Feta which can just be tossed through without being cooked.*