

Warm Roasted Beetroot, Pancetta and British Blue Cheese Salad

CHEESE MAKES A
Difference

to
Summer
Salads



Serves 4 | Prep time: 20 min | Cooking time: 40 min



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THIS RECIPE MIXES A RANGE OF FANTASTIC FLAVOURS TO DELIVER A SALAD WHICH CAN BE EATEN ALL YEAR ROUND - IT LOOKS GOOD AND TASTES DELICIOUS!

INGREDIENTS

100g of British blue cheese
100ml of sour cream
500g baby beetroot, washed and halved
500g of baby potatoes, sliced
6 thin slices of pancetta, grilled
Olive oil
2 tsp of mustard

METHOD

1. Roast beetroot for 10 minutes at 200°C.
2. Slice potatoes and bake until they are tender.
3. Grill pancetta and remove excess oil using absorbent paper. Cut into pieces.
4. Divide the cheese in half.
5. Arrange the cooked potatoes, beetroot and pancetta into a dish.
6. Crumble half the cheese over the top.
7. Place the rest of the cheese along with the cream and mustard in a food blender until smooth and the consistency of a dressing.
8. Drizzle the dressing over the top of the dish.

NUTRITIONAL ANALYSIS PER SERVING (APPROXIMATE)

365kcal | 13.4g protein | 31g carbohydrate of which 11.8g sugars | 22g fat of which 11g saturates | 4.3g dietary fibre | 652mg sodium equivalent to 1.6g salt | 153mg calcium | 233mg phosphorus | 0.7µg vitamin B₁₂

