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Goat Cheese, Pecan & Roast Vegetable Salad

A feast for the eyes as well as the stomach, this salad is a true celebration of the sweet nuttiness that can be found in a savoury dish. Between creamy sweet potato and beetroot, marinated goat cheese and crunchy toasted pecans, you won't be able to decide what to eat first!



Prep: 10 mins

Cook: 35 mins

Total: 45 mins



level 1

Pantry Items



Olive Oil



Balsamic
Vinegar



Sweet Potato



Beetroot



Pecans



Mixed Salad Leaves



Marinated Goat
Cheese




Dijon Mustard
Cheese

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2P	4P	Ingredients
400 g	800 g	sweet potato, unpeeled & cut into 2 cm pieces 
1	2	beetroot, washed, scrubbed & cut into 2 cm pieces 
1 tbs	2 tbs	olive oil *
1 packet	2 packets	pecans
1 tub	2 tubs	marinated goat cheese, crumbled (reserve the olive oil)
3 tsp	1 ½ tbs	balsamic vinegar *
1 tsp	2 tsp	Dijon mustard
1 bag	2 bags	mixed salad leaves, washed

 Ingredient features in another recipe

* Pantry Items

 Pre-preparation

Nutrition per serve

Energy	2070	Kj
Protein	14.4	g
Fat, total	31.1	g
-saturated	8.7	g
Carbohydrate	35.3	g
-sugars	17.6	g
Sodium	753	mg



You will need: *chef's knife, chopping board, two oven trays lined with baking paper, small jug or bowl, large bowl and tongs.*

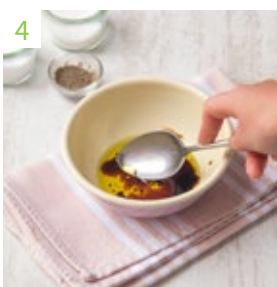
1 Preheat the oven to **200°C/180°C** fan-forced.

2 Toss the **sweet potato** and **beetroot** in the **olive oil** and season with **salt** and **pepper**. Place on one of the prepared oven trays and cook in the oven for **30-35 minutes**, or until golden and tender.

3 Place the **pecans** on the remaining oven tray and add to the oven in the final **8 minutes** of the vegetable cooking time, or until toasted.

4 To make the dressing, combine the reserved olive oil from the **marinated goat cheese**, **balsamic vinegar** and **Dijon mustard** in a small jug or bowl. Season to taste with salt and pepper. Toss the **mixed salad leaves**, roast vegetables, pecans and goat cheese in a large bowl. Drizzle with the dressing and toss to coat well.

5 To serve, divide the salad between bowls.



Did you know? Pecans are native to Mexico.