

MOROCCAN BEET SALAD

Recipe by Chef Eneitra Beattie from Greenz N Tingz and adapted from The Modern Proper



Ingredients:

- 5 medium sized beets, tops removed
- 1 red onion, cut in half and thinly sliced
- 1 tablespoon olive oil
- 1/4 cup freshly squeezed mandarin juice
- 1 tbsp mandarin zest
- 2 teaspoons cumin
- 1 teaspoon salt
- 1/4 cup fresh mint leaves, packed
- 1/4 cup fresh cilantro leaves, packed
- 1/3 cup Lemon juice
- 1/3 cup Agave syrup
- 1/3 cup Red Wine Vinegar

Preparation:

1. In a large pot bring enough water to cover beets to a boil. Add in beets and allow to simmer until beets are tender enough to be pierced with a fork, about 35- 40 minutes. Remove from pot and allow to cool completely. While running under cold water, remove the skins from the beets using a towel or gloves. Cut beets into 2" pieces and set aside.
2. In a small bowl combine orange juice, orange zest, olive oil, cumin and salt. Stir well and set aside.
3. In a large bowl add in beets, fresh mint, fresh cilantro, sliced onions and dressing and toss until everything is mixed together. Top with more fresh herbs and serve. Recipe serves 5-6.



Note, without the fresh herbs this salad will store well for up to 5 days in the fridge.