



Beetroot Salad

Prep Time : 5 mins

Cook Time : 40 mins

Servings : 1 Large Bowl

INGREDIENTS

- 6 Large Beetroots
- Parsley
- 2 Lemons
- 2 Tbsp Acetic Acid
- Salt
- Cumin
- Oil

DIRECTIONS

1. Boil the beetroot until you can easily insert a fork through it
2. Once boiled, spill out the water and peel off the skin (easily done when warm)
3. You can either grate or dice the beetroot
4. Add the spices, lemon juice, chopped parsley, acetic acid and drizzle of oil
5. Best to leave in the fridge to marinate for an hour

NOTES :

If you want to save time, you can use pre boiled beetroot from the store, although fresh beetroots are better

Beetroot salad is a salad which adds a splash of colour to your Shabbat table. It's acidic flavour will certainly get your taste buds tingling!