



Beef, Beetroot & Grain Salad With Ferments

Make the most of your leftovers with this vibrant beef and beetroot salad

Serves: 4

Prepare: 5 Minutes

Cook: 25 Minutes

Difficulty: easy

Ingredients

- [coombe farm organic beef topside](#), thinly sliced
- 250g raw beetroot
- 1 tbsp rapeseed oil
- sea salt, for seasoning
- 200g mixed leaf salad
- 1 tbsp good-quality olive oil
- 125g cooked mixed grains
- 3 tbsp jarred ferments, i.e. kimchi or sauerkraut
- cracked black pepper

Method

1. Preheat the oven to 200C/180C fan/gas 6. Top and tail the beetroot discarding the stalks and leaves and wash the skins thoroughly. Chop into generous wedges and place in a roasting tin before drizzling with a little oil and season with salt.
2. Roast in the oven for 20 - 25 minutes until the beetroot feels just tender when tested with a sharp knife. Remove from the oven and allow to cool slightly whilst preparing the other ingredients.
3. Place the leaves in a large, shallow serving bowl and drizzle with a little good-quality olive oil. Toss the leaves to completely coat in the oil.
4. Place the thinly sliced beef on top of the salad leaves before sprinkling over the cooked grains. Finish the salad by dotting small spoonfuls of the ferment and a generous crack of black pepper.