Crumbs Beetroot Taboule

Cook Time: 0 min | prep Time: 0 min | total Time: 0 min | servings: 0

Ingredients:

- 150g cooked beetroot, diced
- 200g fresh parsley, finely chopped
- 150g cooked quinoa
- 80g white onion, finely chopped
- 50g goat cheese, crumbled

Dressing:

- 80ml balsamic vinegar
- 80ml olive oil
- 1/4 tsp black pepper
- salt, to taste
- 1 tsp sugar

Instructions:

1. Start by making the dressing: blend all the ingredients together and check for seasoning. Set aside while you make the salad.
2. In a medium bowl, add all the ingredients, except the goat cheese, and mix together.
3. Add the dressing and toss well. Check for seasoning. Add more salt if needed.
4. Transfer to the serving dish, top with the crumbled goat cheese. ENJOY!