Roasted Baby Beetroot, Radicchio and Pomegranate Salad.

**Equipment**

- Knife
- Chopping board
- Large bowl
- Lettuce spinner
- Juicer
- Small empty jar with lid (for dressing)

**What to do**

1. Preheat oven to 180C.
2. Wash and pat dry beetroot. Put into a roasting pan and drizzle with a little olive oil, S&P, cover with foil and roast until tender.
3. Cool, peel and slice beetroot.
4. Peel and slice orange. Reserve.
5. Wash radicchio and beetroot leaves and spin dry in lettuce spinner. Roll tightly together and thinly slice. Gently wash baby cos lettuce and cut into pieces for colour contrast.
7. De-seed pomegranate.
8. To make dressing combine pomegranate molasses, olive oil, OJ, mustard, S&P, red wine vinegar in a jar with lid on and shake.
9. Assemble salad between 3 serving plates gently sprinkling each ingredient on plate. Drizzle over the dressing on each plate.
10. Serve.

**Note**

Radicchio can be quite peppery in flavour raw, so grilling or wilting in a pan with olive oil, S&P and drizzle with a little lemon juice to finish can be another way of cooking it.

**Ingredients**

- 6 baby Beetroot, (leaves still attached)
- ½ Cup beetroot leaves, washed and sliced.
- 1 cup Radicchio Leaves, (washed and finely sliced.)
- 1 baby cos lettuce, washed
- 1 Orange, peeled and sliced into thin slices.
- 1 Tbsp Flatleaf parsley, roughly chopped.
- 1 Tbsp torn mint
- 2 Tbsp pomegranate seeds
- 1/2 Tbsp Pomegranate molasses
- 1 Tbsp Olive oil
- 2 Tbsp fresh orange juice
- S&P
- ¼ tsp Dijon mustard
- 1/2 Tbsp Red wine vinegar

**From the Garden**

- Parsley
- Mint
- Baby Cos lettuce
- Radicchio leaves
- Baby Beetroot
- Beetroot leaves