





Cooking Made Easy

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## Rachel's Roast Celeriac and Beetroot Springtime Salad

Some people have a thing about not tempting fate. We reckon life should be the exact opposite - tempt fate to do what you want at every opportunity! That's why Chef Rachel put together this springtime salad. Warming enough to ward off the chills but with a distinct hint of sunnier times thrown in. Hello fate. Hello springtime.



35 min



veggie



healthy



Celeriac



Beetroot



Thyme



Quinoa



Honey



Vegetable Stock Pot



Red Wine Vinegar



Hazelnuts



Rocket



Goat's Cheese

## Ingredients

	2P	4P
Celeriac, chopped	2 cups	4 cups
Beetroot, chopped	1 cup	2 cups
Thyme	2 sprigs	4 sprigs
Quinoa <b>1</b>	½ cup	1 cup
Vegetable Stock Pot <b>4</b>	½	1
Honey	1 tbsp	2 tbsp
Red Wine Vinegar <b>2</b>	1 tbsp	2 tbsp
Hazelnuts <b>3</b>	1 handful	2 handfuls
Rocket		

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

## Allergens

1) Gluten | 2) Sulphites

3) Nuts | 4) Celery

**Nutrition per serving:** Calories: 613 kcal | Protein: 27 g | Carbs: 61 g | Fat: 29 g | Saturated Fat: 14 g



**1** Pre-heat your oven to 200 degrees. Peel the celeriac using your knife to follow the edge of the celeriac. Chop the celeriac into 1cm cubes. Peel the beetroot and cut into wedges.



**2** Toss the celeriac and beetroot separately in 1 tbsp of oil. Season with ¼ tsp of salt, pepper and the leaves from the sprigs of thyme. Roast in the oven for 20-25 mins, turning halfway through cooking.

*Tip: Toss the celeriac first then the beetroot to avoid everything turning pink!*



**3** Rinse the quinoa under cold running water. Put the quinoa in a large pot of cold water and bring to a gentle boil with half the stock pot. Cook for 15 mins from cold, until the quinoa is just, just tender. Drain the quinoa, put back in the dry warm pan, cover with a tea towel and keep to one side.



**4** Make a dressing with the honey, red wine vinegar, 2 tbsp oil and salt and pepper to taste.

**5** Toast the hazelnuts in a dry pan. As always, watch them like a hawk as they can burn easily. Allow to cool and then bash into small

pieces using the base of a pan.

**6** When the beetroot and celeriac are cooked and golden brown remove from the oven and allow to cool slightly.

**7** Toss the quinoa with the roasted veg, vinaigrette and at the last minute the rocket. Serve topped with crumbled goat's cheese and the toasted hazelnuts.