



Grilled Goats Cheese and Beetroot Salad

Serves 2 as a starter

100g Simply Seasonal Beetroot and Horseradish Chutney

100g of soft goat's cheese

1 tablespoon olive oil

2 teaspoons balsamic vinegar

1 teaspoon Dijon mustard

Freshly ground black pepper and sea salt

Mixed leaves to serve



1. Place chutney in an oven proof shallow dish
2. Divide goat's cheese into 2 and place on top of chutney
3. Place under grill for five minutes until cheese is melting
4. Meanwhile mix vinegar mustard and oil together and toss salad leaves
5. Serve beetroot and goats cheese on bed of tossed leaves with crusty bread