Beetroot, Pear and Lentil Salad

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Ingredients

- 1 tin (400g) brown lentils, drained and rinsed
- 1 tin (400g) baby beetroots, drained and quartered
- 1 medium pear, diced
- 1 cup of spinach or rocket leaves

Method

- Place lentils, baby beets and spinach or rocket leaves in a large bowl.
- In a screw-top jar, add olive oil, vinegar, mustard and garlic and shake to combine to make dressing.

Serves: 2 Dietary fibre per serve: 18g Preparation time: 10 minutes Cook time: none!

- 1 tbsp olive oil
- 1 tbsp balsamic vinegar
- 1/4 tsp mustard powder
- 1 clove garlic, crushed
- Pepper to taste
- Drizzle dressing over salad vegetables and toss to combine.
- 4. Season with pepper and serve.

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