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*by Iris Dubai*

## Goat Cheese and Fig Salad



## Ingredients

50g Fresh Fine Green Beans  
50g Mixed Vegetables  
30g Fresh Figs  
40g Baked Beetroots  
30g Heirloom Baby Tomatoes  
50g Aged Goat Cheese  
80g Aged Balsamic Vinaigrette

## Preparation

- 1 Heat oven to 180 Degrees.
- 2 Place the beetroots in the oven and bake until tender.
- 3 Once ready let them cool and remove the skin and slice them into thin wedges.
- 4 Mix together the fine beans, mixed vegetables, and beetroots and after top with the cherry tomatoes, and goat cheese.
- 5 To finish off add the balsamic vinaigrette as a dressing and serve.

## Cooks Note

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