

Beetroot salsa



This versatile beetroot salsa turns burgers and fish into something quite special.

Ingredients

- ☐ 2 beetroot bulbs, trimmed
- ☐ 1 tbs wholegrain mustard (see note)
- \square 1 tbs fresh lemon juice
- ☐ 2 tbs chopped fresh dill
- $\ \square$ 1 shallot, trimmed, thinly sliced

Method

- 1. Wearing rubber gloves to avoid staining your hands, peel the beetroot. Coarsely grate the beetroot into a large glass or ceramic bowl.
- 2. Combine the mustard and lemon juice in a small bowl. Stir the mustard mixture, dill and shallot into the beetroot. Season with salt and pepper.