



Beet and Spinach Salad



Vegan or Vegetarian, Gluten-free

Delicious and hardy salad for all seasons. It is my own version of a Pake bowl just because of the way I like to plate it and eat it.

You could add or change the greens, nuts, or cheese to your liking. A poached egg would be a great addition, as well.

Be creative and enjoy!

- ♥ Spinach
- ♥ Beets (peeled and cubed)
- ♥ Purple onion (sliced thin)
- ♥ Halloumi cheese (found in middle-Eastern grocery stores, Trader Joe's or Whole Foods)
- ♥ Avocado (sliced)
- ♥ Pistachios
- ♥ Red wine vinegar
- ♥ Fig balsamic
- ♥ Salt / smoked salt

1. Marinate the thin sliced onion in red wine vinegar for a few minutes. You could also keep in the fridge for a few days.
 2. Roast the cubed beets in a preheated oven (400 degrees), sprinkle salt, and drizzle olive oil. Roast until tender inside and golden-brown on the outside.
 3. Slice the Halloumi and fry it in a warm pan (no need to add oil). You should hear a sizzling sound when the Halloumi is placed in the pan (I prefer a cast iron pan, but any pan will work). Fry to a golden color on both sides. It should be served warm, so fry it just before you are ready to eat.
 4. Place the spinach in a bowl or on a plate.
 5. Top with the beets in the center.
 6. Place around a handful of pistachios, fried Halloumi cheese, avocado, and onions (see picture).
 7. Sprinkle salt or smoked salt, drizzle fig balsamic.
- I intentionally didn't share quantities in this recipe. Use as much as you like from each item. Be creative!

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