

**FAMOUS
WARRIOR**

**LOVES
FOOD**

CARROT & BEETROOT SALAD

INGREDIENTS:

6 Large Carrots peeled
6 Raw beetroot peeled
2 spring onions peeled and finely chopped
2 teaspoons of cumin seeds
6 tablespoons of vinegar

METHOD:

1. Parboil the beetroots for 10-15 minutes and allow to cool
2. Peel the carrots and beetroot, then coarsely grate both on a grater
3. Place the grated vegetables in a bowl
4. Add the chopped spring onion
5. Heat the cumin seeds in a small pan until they are hot and smell pungent.
6. Remove from the heat and scatter over the vegetables.
7. Add the vinegar and then toss well (add more to your taste)
8. Leave to marinate for at least 15 minutes before serving.

SERVING SUGGESTION

This salad goes well with Biryani, lamb chops, pork chops, or rice and curry. If you love apples, you could add grated apple to this and give it another layer of flavour.

Enjoy!

With love,
From Famous Warrior's kitchen