

## Butter-Nutty Salad... You can't Beet it!



### Ingredients:

½ a Butternut Pumpkin - diced  
1 tin of diced Beetroot  
1 packet of Baby Spinach  
1 bunch of Asparagus  
1 Red Onion  
1 Packet Pine Nuts  
Haloumi Cheese  
Balsamic Glaze

### Method:

1. Bake the diced Butternut Pumpkin & diced Beetroot until soft
2. Steam Asparagus to desired firmness
3. Lightly toast Pine Nuts
4. Slice 1 Red Onion & Sautee until soft
5. Slice and grill (or pan fry) Haloumi Cheese
6. Place all ingredients over a bed of Baby Spinach and drizzle with Balsamic Glaze

**Bon Appetit!**