



Aunt Nellie's[®]

MOROCCAN ORANGE BEET SALAD

SERVES: Makes 4 SERVINGS

PREP TIME: 30 MINUTES

2006 Aunt Nellie's "Beet The Clock" Recipe Contest | 1st Prize – Everyday Favorites

Karen Tedesco, Webster Groves, MO

INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Whole Pickled Beets, drained and quartered
 - 1 can (15 ounces) chickpeas or garbanzo beans, drained
 - 1 tablespoon grated orange peel
 - 1/4 cup orange juice
 - 2 tablespoons olive oil
 - 1/2 teaspoon ground cumin
 - Salt and freshly ground black pepper
 - 4 cups mixed baby salad greens
 - 1/3 cup crumbled feta cheese
 - 1/4 cup pistachios, chopped
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INSTRUCTIONS

1. Place beets and beans in medium bowl. Whisk together orange peel, juice, olive oil, cumin, salt and pepper in small bowl; pour over beet mixture and toss gently to coat.
 2. Arrange greens on 4 individual plates. Spoon beet mixture over greens; sprinkle with cheese and pistachios.
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FIND IT ONLINE:

<https://auntnellies.com/moroccan-orange-beet-salad/>

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