Beetroot Salad

Ingredients
2x bunches beetroot
4x oranges
300g Feta
Lettuce leaves
Mint Leaves
1 tablespoon balsamic vinegar
2 teaspoons brown sugar
Oil
Salt and Pepper

Method
1. Heat oven to 170°C. Peel beetroot and cut into wedges. Rub with a little oil, season with salt, pepper and the rind off the orange. Place in oven and roast until tender.
2. In the meantime wash lettuce and mint leaves. Break lettuce leaves into bite size pieces and shred the mint leaves.
3. Using a knife cut the rind and pith off the oranges and segment the pieces. Squeeze out as much juice as possible from the rest of the orange over a bowl. Dice the feta cheese into 1cm cubes.
4. To the juice add 1 tablespoon of balsamic vinegar and 2 teaspoons of brown sugar.
5. Remove the beetroot once tender and let cool.
6. Arrange all the ingredients onto a platter and drizzle with the dressing to serve.