

# Unbelievable Root Vegetable Salad

This lovely earthy salad combines sweet beetroots (in different colors if you can find them), aromatic heart of a celery, sweet carrots, and some beautiful crunchy and "aniseedy-sweet" fennel. This salad can be made with baby asparagus, fava beans, or small sweet zucchini.

## Categories

Gluten-free

Yields: 4 servings

Preparation time: 20 mins

Cooking time: 0 mins

Category: Salads and dressings

Complexity: Simple

Vegan experience: Absolute beginner

Preparation style: Raw

## Ingredients

Beets, raw	3 each - 2" diameter
Carrots, raw	3 medium - 6" to 7" long
Celery, raw	1 medium - stalk - 7 1/2" to 8" long
Radicchio, raw	1 cup
Radish, raw	1 cup
Fennel bulb, raw	1 each
Salt, sea salt	1 dash
Black pepper, ground	1 dash

## Instructions

### Preparation

1. You will need the fresh beetroots (in different colors if possible) to be peeled
2. You will need the carrots to be peeled
3. You will need the celery heart from the stalk, preferably with leaves
4. You will need half of s small radicchio
5. You will need a bunch of radishes topped and tailed
6. You will need the fennel bulb, and reserve the herby tops
7. You will need to use the Grilled Chilli Dressing recipe, located in the Salads and Dressings section, for this salad

### Directions

1. Very finely slice or shave the peeled beetroots and carrots until you have a pile of thin, wavy, crunch slices. You can use a mandolin on a fine setting, a speed peeler, or a knife for this. When done, place your pile in a big mixing bowl.
2. With a sharp knife, slice the celery heart and leaves, the radicchio, radishes, and the fennel as finely as you can and add to the bowl of root veg slices.
3. Toss the root vegetables in the grilled chilli dressing, season carefully with salt and pepper to taste, and serve sprinkled with the reserved fennel tops.