# Red Onion Salad With Walnut Salsa

Serves: 1
Prep time: 5 Minutes
Cooking time: 30-35 Minutes
Adapted from Yotam Ottolenghi's recipe

## Ingredients:

- 1 red onion, cut into 3 slices
- 1 tablespoon oil
- 20g goats cheese
- handful of rocket
- 1 tablespoon chopped parsley

**Salsa**

- 20g walnuts
- 1 teaspoon red chilli slices
- ¼ teaspoon fresh grated garlic
- 15ml red wine vinegar
- 1 teaspoon olive oil

*Surprise, Surprise when I read this recipe I expected it to be good but wow it certainly exceeded my expectation I gave it 10/10*
***Enjoy!***

## Method:

- **Preheat oven 180°c**
- Place the sliced onion onto a small baking tray and drizzle with the oil
- Bake in the oven for 30-35 minutes or until cooked through
- Meanwhile, place all the salsa ingredients into a bowl and gently combine
- Remove onion from the oven and set aside to cool slightly
- Gently toss the onion and half salsa together
- Add the goats cheese and season to taste. Gently toss to combine
- Place rocket and parsley onto a serving plate
- Spoon the onion mixture onto the rocket & parsley and top with the other half of the salsa
- **Serve and Enjoy!**