

Persian Feta Kataifi Pastries with Beetroot Relish

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/persian-feta-recipe>

Ingredients:

- 250 grams feta can Persian
- 200 grams pastry Antoniou Kataifi
- 2 cups salad leaves baby
- 1/4 cup chopped walnuts toasted
- 300 grams beetroot fresh, peeled and coarsely grated
- 1 green apple small, peeled and coarsely grated
- 1 red onion small, finely chopped
- 1 cup red wine vinegar
- 1 cup brown sugar firmly packed
- 1 cinnamon stick
- 3 whole cloves
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon sea salt
- 1/2 teaspoon ground allspice

Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 56 grams
3. Cholesterol: 55 milligrams
4. Fat: 18 grams
5. Fiber: 5 grams
6. Protein: 12 grams
7. SaturatedFat: 10 grams
8. Sodium: 1070 milligrams
9. Sugar: 49 grams

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