



Roasted Baby Vegetable Salad

Serves 4

Ingredients

1lb mixed color Baby Carrots
½lb baby Zucchini
½lb yellow Sunburst Squash
½lb green Sunburst Squash
2 tablespoons Olive Oil
Salt & pepper to taste
16oz. mixed Green Lettuce
1 tablespoon of chopped Scallions or Chives

Method

1. Preheat oven to 450 degrees and place a rack in the center of the oven. Line a large baking sheet with parchment paper.
2. Place baby carrots in a large bowl, add the olive oil, salt and pepper, and toss well.
3. Halve the squashes, and chop the zucchini into 3 inch pieces.
4. Spread the carrots onto the baking sheet spaced out well in a single layer.
5. Roast the carrots for 15 minutes, flipping them and rotating the sheet halfway through.
6. Add the squash and zucchini to the baking sheet, and roast for a further 10 minutes.
7. Remove the vegetables from the oven, let cool and transfer to a large bowl.
8. Place the lettuce in a large salad/serving bowl, and season with 2-3 tablespoons of balsamic vinaigrette (recipe below). Toss well.
9. Season the roasted vegetables with 2 tablespoons of balsamic vinaigrette, and add them to the lettuce.
10. Garnish the salad with chopped scallions or chives, season with salt and pepper, and serve with additional vinaigrette as desired.

Dark Balsamic Vinaigrette

Ingredients

1 tablespoon Dijon Mustard
4 tablespoons dark Balsamic Vinegar
Juice of ½ Lemon
½ cup Olive Oil
Salt & pepper to taste

Combine Dijon mustard, balsamic vinegar, lemon juice, salt and pepper together in a bowl, mix well and whisk in olive oil.