

ROASTED VEGETABLE SALAD WITH SPICY DIJON DRESSING (DAIRY FREE)

Serves 3-4

Ingredients

1 bag shredded Brussels sprouts
1 large head broccoli, cut into florets
6oz green beans
olive oil
salt, pepper
garlic powder
4 C baby arugula
1 C shredded romaine
1 English cucumber, diced into bite size pieces
1/4 red onion, thinly sliced
8-12 pitted kalamata olives
1 C shredded carrots

Dijon Dressing:

4 scallions, thinly sliced
1/4 C orange champagne vinegar
2 TBS dijon dressing
2 tsp maple syrup
1-2 garlic cloves, minced
salt and pepper to taste

Directions

1. Preheat the oven to 400 and line two baking sheets with tin foil. Toss Brussels, broccoli and green beans (or whatever veggies you want) with 1/4 C olive oil, 1 tsp salt, 1/2 tsp pepper and 1 tsp garlic powder. Roast for 30-35 minutes, stirring halfway through, until veggies are cooked and slightly charred and crispy. Let them cool for 10-15 minutes.
2. In a bowl, combine arugula, romaine, cucumber, red onion, olives and carrots. Add cooled veggies.
3. Whisk together all dressing ingredients - start with a 1/2 tsp salt and 1/4 tsp pepper and go from there to taste.
4. Drizzle the dressing over the salad and serve immediately, or keep the dressing separate until right before serving.

The roasted veggies and dressing can be made a day ahead.

