



## Roasted Vegetable Salad

Recipe By KELLI SMITH and ERIN BARNETT

SERVES: 2

### INGREDIENTS:

- |   |  |
|---|--|
| <input type="checkbox"/> 1 red onion, <i>chopped</i>                      | <input type="checkbox"/> 4 handfuls arugula salad mix  |
| <input type="checkbox"/> 1 small butternut squash, <i>cubed</i>           | <input type="checkbox"/> 2 tbsp. balsamic vinegar  |
| <input type="checkbox"/> 10 baby potatoes, <i>cubed</i>                   | <input type="checkbox"/> 2 tbsp. each of fresh basil, cilantro, and parsley, <i>finely chopped</i> |
| <input type="checkbox"/> 2 carrots, <i>chopped</i>                        | <input type="checkbox"/> 2 pinches sea salt and black pepper, <i>divided</i>                       |
| <input type="checkbox"/> 2 cups (bagged) broccoli and cauliflower florets | <input type="checkbox"/> 1 (4 oz.) container of light feta cheese                                  |
| <input type="checkbox"/> 2 tbsp. olive oil, <i>divided</i>                |  |

### DIRECTIONS:

- ☐ 1. Preheat oven to 350°F.
- ☐ 2. In a bowl, combine all chopped veggies with 1 tbsp. olive oil and half the salt and pepper.
- ☐ 3. Place on a sheet pan and bake for 45 minutes.
- ☐ 4. In a bowl, mix together the rest of the olive oil, salt, pepper, along with the vinegar and herbs.
- ☐ 5. Remove vegetables from the oven.
- ☐ 6. Divide the salad mix between 2 bowls, top with roasted vegetables, and drizzle the dressing on top. Finish off the salad with a sprinkle of feta.

*This is a tasty dish that's also healthy.*

**Did you make this recipe?**

Tag your picture ( @inglesmarkets ) and you might win a prize!