



# RECIPES

## Roasted Root Vegetable Salad

### INGREDIENTS:

2 medium carrots  
1 medium turnip  
1 medium beet  
1 medium sweet potato  
1 small red onion, cut in half and then halves cut into fourths  
4 cloves garlic, peeled and smashed  
1 tsp fresh thyme, chopped  
1 tsp fresh rosemary, chopped  
1 tsp fresh sage, chopped  
3 tablespoons extra virgin olive oil  
¼ tsp salt  
Freshly ground pepper  
5 oz arugula  
4 oz herbed goat cheese or feta

### Dressing

1 tablespoon red wine vinegar  
1 tsp Dijon mustard  
¾ tsp brown sugar, packed  
1 clove garlic, minced  
¼ cup extra virgin olive oil  
¼ tsp salt  
¼ tsp pepper

### INSTRUCTIONS:

1. Preheat oven to 375°F. Cut carrots, turnip, beet, and sweet potato into 1-1 ½ inch pieces and spread on a baking sheet. Add olive oil, chopped herbs, smashed garlic, salt, and pepper. Toss to coat.
2. Roast vegetables for 35-40 minutes until tender and lightly browned. Stir vegetables once halfway through roasting. Remove vegetables from oven and allow to cool slightly.
3. While your vegetables are roasting, prepare dressing. In a small bowl, whisk together vinegar, mustard, brown sugar, garlic, and olive oil until emulsified. Season with salt and pepper.
4. In a large bowl, toss arugula with dressing. Divide arugula among 4 plates and sprinkle with herbed goat cheese. Top each salad with ¼ of the roasted vegetables and serve immediately.

Serves 4

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From: <http://domesticate-me.com/roasted-root-vegetable-salad-with-herbed-goat-cheese/>

