



WINTER VEGIES

ROASTED VEGETABLE SALAD

Ingredients

- 1 bunch baby beetroot, peeled, halved
- 2 carrots, peeled, sliced diagonally
- 2 parsnips, peeled, sliced diagonally
- Olive oil cooking spray
- 1/4 cup pecans
- 2 teaspoons maple syrup
- 2 tablespoons orange juice
- 2 teaspoons balsamic vinegar
- 1 tablespoon extra virgin olive oil
- 80g red leaf mixed salad
- 50g mild creamy blue cheese, crumbled

PREPARATION: 30 MIN

COOKING: 35 MIN

SERVINGS: 4

Directions

1. Preheat oven to 200C/180C fan-forced. Line a baking tray with baking paper.
2. Place beetroot, carrot and parsnip on prepared tray. Spray with oil. Season with salt and pepper. Roast for 30 minutes or until tender. Combine pecans and maple syrup in a bowl. Add to baking tray. Bake for a further 5 minutes or until pecans are golden and sticky.
3. Whisk orange juice, vinegar and oil together in a small bowl. Season with salt and pepper. Place leaf mixture in a serving dish. Add vegetables, pecans and cheese. Drizzle with dressing. Gently toss to combine. Serve.