



Roasted Vegetable Salad with Magic Green Sauce

Makes: 4 servings

Prep Time: 5 minutes Cook Time: 25 minutes

Total Time: 30 minutes

Ingredients

Roasted Vegetables:

- 1 large sweet potato, peeled & chopped
- 6-7 baby yellow or red potatoes, quartered
- 2 whole carrots, peeled, halved and chopped
- 2 tbsp melted coconut oil, divided
- 2 tsp curry powder, divided
- 1/2 tsp sea salt, divided
- 1 cup broccolini, coarsely chopped
- 2 cups purple cabbage, coarsely chopped

Magic Green Sauce:

- 5 cloves garlic, peeled and crushed
- 1 medium serrano or jalapeño pepper, seeds & stems removed (omit if not into spicy food)
- 1 cup packed cilantro, thick bottom stems cut off
- 1 cup packed flat-leaf parsley
- 3 tbsp ripe avocado
- 1/4 tsp salt (plus more to taste)
- 3 tbsp lime juice
- 1 tbsp maple syrup (or other sweetener of choice)
- water to thin (approx 3 tbsp)

Salad:

- 4 cups hearty greens (spinach, kale, or mustard greens), chopped
- 1 medium ripe avocado, diced
- 3 tbsp sesame seeds
- fresh herbs (cilantro, parsley, thyme, etc.)

Instructions

Preheat oven to 375°F (190°C) and line 2 baking sheets with parchment paper.

Add the sweet potato, potatoes, and carrots to one baking sheet and toss with half of the oil, half of the curry powder, and half of the sea salt. Bake for 25 minutes total or until golden brown and tender.

To a separate baking sheet, add broccolini and cabbage and toss with remaining half of the oil, half of the curry powder, and half of the sea salt. Bake for 15-20 minutes total or until golden brown and tender (place in oven once the potatoes have been cooking for 5-10 minutes).

In the meantime, make magic green sauce. Place garlic and pepper in a food processor along with the cilantro, parsley, avocado, salt, lime juice, and maple syrup.

Process until smooth, scraping down sides as needed. Thin with water until a semi-thick (but pourable) sauce is formed.

Taste and adjust flavor as needed, adding more pepper for heat, garlic for spice/zing, avocado for creaminess, salt for saltiness, lime for acidity, or maple syrup for sweetness.

Transfer to a serving container. Leftovers will keep covered in the refrigerator up to 4-5 days. Be sure to seal tightly or the sauce will lose its vibrant green color.

Plate salad by adding mixed greens to a serving platter and topping with roasted vegetables. Arrange avocado along the edges. Sprinkle the top with sesame seeds and serve with dressing on the side. Garnish with herbs.

Keep undressed leftover salad covered in the refrigerator up to 3 days. Eat cold or at room temperature, or reheat on the stovetop (it will cook the greens, so it becomes more of a vegetable scramble).

Recipe by Minimalist Baker