

Warm Roasted Vegetable Salad



INGREDIENTS

SERVINGS 4-6

- 2 cups asparagus or green beans cut into 2 inch pieces
 - 2 cups button mushrooms
 - 12 cherry tomatoes
 - 2 tablespoons olive oil
 - Salt
 - Pepper
 - 1/4 cup olive oil
 - 3 tablespoons red wine vinegar or apple cider vinegar
 - 2 tablespoons shallots, minced
 - 1-2 tablespoon shredded radish
 - 1 tablespoon parsley, minced
 - 1 tablespoon honey
 - 4 cups mesclun greens or a mix of arugula, spinach, lettuce
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DIRECTIONS:

- Prepare vegetables
 - Drizzle pan with olive oil, stir to coat and season with salt and pepper to taste.
 - Roast 10 minutes
 - Transfer to a salad tray
 - Whisk together olive oil and honey. Season to taste with salt and pepper and pour over hot roasted vegetables.
 - Spoon over mesclun mix just before serving
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