



Ingredients

- 2 medium sweet potatoes, chopped
- 2C Brussels sprouts, sliced thin
- Olive oil, salt, pepper, onion or garlic powder
- 1/2C finely chopped dates
- 1/2C rough chopped pecans
- 2T olive oil
- 2T ACV
- 1 minced garlic clove
- 1T honey
- 1/2T stone ground mustard
- 1/2t salt
- 1t dried italian herbs
- 1/2t pepper
- 1/3C finely shredded sharp cheddar cheese
- 1T water

Warm Roasted Vegetable Salad

Preparation

1. Prepare to roast potatoes and brussels separately in the oven at 425. Drizzle with olive oil, salt, pepper and onion salt. Roast brussels 15-20 min, turning once; potatoes 20-25 min, until crisp.
2. Combine olive oil → water in a mason jar and shake or whisk to combine.
3. Add roasted veggies, dates, pecans and dressing. Add extra cheese if desired.

Tips

Chop the dates using kitchen scissors to keep the pieces small and separated.

The original recipe (@starinfintefoods) used pomegranate seeds, capers, lemon, maple syrup and oregano. My substitutions are based on my likes and availability in my pantry!

I think you could substitute a lot of varieties of cruciferous veggies, nuts and sweet fruit to create your own delicious warm salad.