



# ROASTED RAINBOW SALAD

Makes 4 servings | Serving size: 1 salad

PREP TIME

**15 min**

COOK TIME

**30 min**

TOTAL TIME

**45 min**

*Roasted vegetables are one of my favorite things, and this salad is loaded with them! . This salad will make you full and keep you satisfied throughout the day!*



## Ingredients

- 16 cups mixed veggies\*
- ¼ cup olive oil
- 2 teaspoons salt
- 1 teaspoon black pepper
- 1 teaspoon smoked paprika
- 12 cups spring mix salad

\*Mixed veggie suggestions

- Red onion
- Beets
- Bell peppers
- Sweet potatoes
- Cauliflower
- Garlic cloves

Dressing

- ¼ cup avocado oil (olive oil also works)
- ¼ cup red wine vinegar
- 8 cloves garlic
- 1 cup basil
- 1 teaspoon paprika
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon ground mustard
- 1 tablespoon maple syrup

## Directions

1. Preheat oven to 400°F.
2. Dice and chop up your mixed veggies. Try to make them similar sizes, so they bake at the same time.
3. Place veggies in a large bowl, then toss with oil, salt, pepper, and smoked paprika.

4. Spread the veggies out on 1–2 baking sheets in a single layer, then roast for 30 minutes, or until vegetables are soft.
5. While the vegetables are cooking, prepare the dressing.
6. Place all the dressing ingredients in a food processor and blend until smooth.
7. To assemble the salad, take 2 cups of spring mix salad, then top with  $1\frac{1}{3}$  cups roasted veggies.
8. Drizzle with 2 tablespoons of dressing.
9. If meal prepping, store the vegetables and dressing in separate, airtight containers.