

Herb Roasted Vegetable Panzanella Salad

Ingredients

FOR THE CROUTONS

3 slices gluten free bread
1/3 cup extra virgin olive oil
1 or 2 rosemary sprigs, stems removed
pinch of freshly ground black pepper
pinch of sea salt

FOR THE HERB ROASTED VEGETABLES

1/4 cup extra virgin olive oil
1/4 teaspoon sea salt
pinch of freshly ground black pepper
1/3 cup whole hazelnuts
2 large garlic cloves, minced
1 Tablespoon lemon juice
2 sprigs of rosemary (leaves, stems removed)
1 Tablespoon horseradish mustard
1 cup radish, halved
1 1/2 cups brussels sprouts, halved
3 Tablespoons shallot, chopped
2 cups sweet potato, thick julienned
1 large carrot, cut into 1/4 inch thick rounds
1 beet, sliced thin

FOR THE BASE

3-4 cups leafy greens (mesclun mix, kales, chards, spinach, radicchio...)
1/2 cup pomegranate seeds, (optional)

Method

1. Preheat oven to 350F. Line a baking sheet with parchment paper and set aside.
2. Cut bread in to large cubes. Toss with 1/4 cup olive oil, rosemary leaves and pinches of salt and pepper. Be sure the bread is thoroughly coated with oil. Spread it on baking sheet with hazelnuts. Toast in oven for 10-12 minutes. Remove and set aside.
3. Turn up oven to 400F.

4. In a small bowl, whisk together 1/4 cup olive oil, 1/4 teaspoon salt, pinch of pepper, 2 minced garlic cloves, 1 tablespoon lemon juice, rosemary leaves and 1 Tablespoon horseradish mustard.

5. In another large bowl, place all prepared vegetables. Add contents of small bowl to your vegetables and toss together.

6. Lay vegetables flat on a lined baking pan. Place in oven for 10 minutes then remove from oven and toss vegetables again on the baking sheet and return to oven for 8-10 minutes until vegetables are cooked through. Remove from oven and set aside.

7. Place leafy greens in large flat serving platter, add roasted vegetables, croutons and toasted hazelnuts. Sprinkle optional pomegranate seeds on the top. Serve while vegetables are still warm from oven.

Notes



This is meant to be a glorious mix of fall colors so add extra garnishes as you like - lemon slices, more fresh herbs such as thinly sliced scallions, parsley, thyme, oregano.

Source: <https://www.cottercrunch.com/roasted-vegetable-panzanella-fall-salad/> (6 servings)
