

EVERYTHING HERBAL

BY CHERYL JABZ

www.EverythingHerbalbyCherylJabz.com



ROSEMARY Roasted Vegetable Salad



INGREDIENTS

Serves 4-6

- 2 cups baby potatoes, halved
- 2 carrots, sliced
- 1 red bell pepper, chopped
- 1 yellow bell pepper, chopped
- 1 small red onion, sliced
- 1 zucchini, sliced
- 1 tbsp fresh rosemary, chopped
- 1 tsp fresh thyme
- 2 tbsp parsley, chopped
- 3 tbsp olive oil
- 1 tsp garlic powder
- ~ 1/2 tsp paprika
- Salt and black pepper to taste

HERBS & SEASONING



- 1 tbsp fresh rosemary, chopped
- 1 tsp fresh thyme
- 2 tbsp parsley, chopped
- 3 tbsp olive oil
- 1 tsp garlic powder
- ~ 1/2 tsp paprika
- Salt and black pepper to taste

SALAD BASE

- 4 cups mixed greens or spinach
- Optional: feta or goat cheese
- Optional: toasted pecans or walnuts

SIMPLE HERB DRESSING

- 2 tbsp olive oil
- 1 tbsp balsamic vinegar
- 1 tsp Dijon mustard
- 1 tsp honey

INSTRUCTIONS

- 1 Preheat oven to 425°F.
- 2 Spread vegetables on a baking sheet. Toss with olive oil, rosemary, thyme, garlic powder, paprika, salt, and pepper.
- 3 Roast for 30-35 minutes, stirring halfway through, until vegetables are tender and lightly browned. Place greens in a serving bowl.
- 4 Top with warm roasted vegetables. Whisk dressing ingredients together and drizzle over salad. Finish with parsley, cheese, and nuts if desired.



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