

roasted vegetable salad



Total Time: **40 minutes**

Prep Time: **15 minutes**

ingredients (Servings: Serves 6)

large red onion (peeled and cut into wedges)

3 large carrots (peeled and sliced thin)

1/2 pound cauliflower (trimmed into florets)

1/2 pound broccoli (trimmed into florets)

1/2 pound string beans (stemmed)

4 Tablespoons olive oil

1 teaspoon salt

1 teaspoon pepper

2 Tablespoons lemon juice

1 teaspoon dried thyme

1

1 teaspoon Dijon mustard

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directions

step 1: Preheat oven to 350 degrees F.

step 2: Place all the cut vegetables in a large bowl and toss with 2 Tablespoons of olive oil, 1 teaspoon of salt, and 1 teaspoon of pepper.

step 3: Place the seasoned vegetables on a baking sheet and roast in the oven for 20 minutes or until tender and browned.

step 4: In a bowl place the remaining 2 Tablespoons of olive oil, plus the lemon juice, dried thyme, and mustard, and whisk together.

step 5: Toss the cooked vegetables in the dressing and serve hot.