

Roasted Root Vegetable Salad

Local ingredients

- 1 head of garlic
- 4 carrots *
- 4 beets
- 2 sweet potatoes - none available - so I used parsnips
- 1 celery root ** none available
- 1/2 tsp salt
- 1/4 cup Mint

Other ingredients

- 3 Tablsp. olive oil
- 1/2 tsp. pepper

Method

- Cut up veggies in 1" cubes
- Place veggies in a bowl
- Trim tip off garlic head
- Add garlic, oil and salt and pepper to veggies in bowl
-
- Spread on a large greased edged cookie sheet
- Roast for 45 to 55 mins at 425 F - turning every so often
-
- For dressing
 - 1/4 cup of mint
 - 2 Tablesp. of olive oil
 - 2 Tablesp. of balsamic vinegar
 - 1/4 tsp of salt & 1/4 tsp. pepper
 -
 - Squeeze garlic pulp into bowl
 - Add mint, oil, balsamic vinegar and salt
 - Mix with cooked veggies
 - Cover and refrigerate
 - Serve hot or warm

* carrots can be replaced by turnip

** Celery root can be replaced by potato