



## **Warm Roasted Vegetable Salad**

*Something strange is happening...*

*Salads are cold but not this one!*

### **Prepare Vegetables:**

- 4 ounces thin string beans, cut into 2-inch pieces
- 1 cup fresh mushrooms, cut into bitesize chunks
- 12 cherry or grape tomatoes
- 1 small zucchini, halved, cut into bitesize chunks
- 2 Tablespoons olive oil
- Salt and black pepper to taste
- 4 cups mixed lettuce or spinach

### **Prepare Salad Dressing:**

- 1/4 cup olive oil
- 3 Tablespoon red wine vinegar
- 2 Tablespoons minced shallots or onions
- 1 to 2 teaspoons mustard with honey
- 1 to 2 Tablespoons chopped parsley
- 1 Tablespoon honey
- Salt and pepper to taste

Preheat oven to 400 degrees

Wash and cut vegetables except lettuce; spread vegetables on a large baking pan. Drizzle with oil; toss to coat; season with salt and pepper.

Bake in preheated 400-degree F oven for 10 minutes or until tomato skins split and mushrooms are brown.

Meanwhile place washed lettuce or spinach leaves on large salad platter; set aside.

**Prepare Salad Dressing:** In a small bowl, whisk together prepared salad dressing ingredients; spoon over hot roasted vegetables; toss vegetable to coat with hot dressing.

Spoon warm vegetable mixture over lettuce or spinach leaves on serving platter just before serving. The hot baking pan will heat the dressing.

Serves: about 4

**Cook's Note:** Substitute your favorite vegetables. Some of the root vegetables can be roasted ahead and then added in place of the zucchini or beans.

**About the Recipe:** The hot roasted vegetables, covered with the warm honey mustard dressing, are delightful when served with a mixed blend of lettuce leaves. Preparing the salad dressing ahead of time makes it very easy to serve this chilled yet warm salad.