



Veggie-Go-Round Dinner Salad

Serve five different vegetables at one time

- 1/2-pound fresh cauliflower, small florets
- 1/2-pound fresh carrots, peeled
- 1/2-pound fresh brussels sprouts, trimmed
- 1-1/2 red bell peppers, seeded
- Salt and ground black pepper to taste
- 1/4 cup olive oil
- 1 teaspoon fresh lemon juice
- 1/4 cup unsalted butter
- 2 shallots, peeled, minced
- 1 teaspoon curry powder
- 2 cups frozen peas, defrosted
- 2 Tablespoons water
- 1 head Boston or Bibb Lettuce, leaves washed
- Fresh lemon juice as desired

Preheat oven to 450 degrees F. Use two large baking pans; cut two 24-inch long foil pieces in half to make 4 pieces of foil for baking. Place 2 foil pieces on each large baking pan, forming 4 foil pans, one for each vegetable type.

Cut Vegetables: Cut cauliflower into small florets; cut carrots into strips; trim brussels sprouts, remove outer leaves; cut in half; remove seeds from peppers; cut into strips; place each vegetable group in one of the foil pans.

Roast Vegetables: Sprinkle all vegetables with salt and black pepper. Mix olive oil and lemon juice. Spoon about 1 Tablespoon over each group of vegetables, mix to coat. Place 1 baking sheet into 450 degrees F oven; bake for about 15 minutes; remove from oven; stir vegetables. Return to oven until tender. Close each foil pan into a vegetable packet to stay warm; set aside. Repeat with remaining baking pan.

Prepare Butter Sauce: Meanwhile, place butter in medium saucepan; melt until foamy; stir in shallots; cook over medium heat, stirring until browned; stir in curry sauce and 2 Tablespoons olive oil. Cook until hot. Remove; set aside.

Prepare Peas: Drizzle 1/2 Tablespoon sauce over vegetables in each foil packet to coat. In bowl, combine peas with 2 Tablespoon water; place in saucepan with remaining butter sauce; heat until hot.

To Serve: Place lettuce leaves on large serving platter; spoon peas in center of platter; arrange other groups of vegetables around the dish. Drizzle lightly with fresh lemon juice or any remaining butter sauce as desired. Serves: 6 to 8 as side dish or about 4 as main entrée

About the Recipe: The platter is filled with a wide assortment of vibrant vegetables, coated with a light curry shallot butter sauce. This is a warm vegetable salad or perfect vegetarian main course. Everyone can enjoy their favorite veggie or a combination of flavors. It's a perfect company dish like serving a garden of flavors on your table.