

## **Roasted Vegetable Salad**

### **Ingredients**

1 cup diced beets  
1 cup diced carrots  
1 cup diced yellow sweet potatoes  
1 cup spinach leaves  
1 cup of mixed greens  
½ cup toasted slivered almonds  
Freshly ground black pepper to taste  
Pinch of Celtic Sea Salt  
1 tablespoon fresh thyme, chopped  
½ tablespoon fresh rosemary, chopped  
1-2 tablespoons extra virgin olive oil

### **Dressing Ingredients**

2 tablespoons extra virgin olive oil  
1 tablespoon balsamic vinegar

### **Directions**

1. Preheat the oven to 400 F
2. Coat diced vegetables in olive oil, salt and pepper.
3. Mix and place in single layer on a baking dish.
4. Sprinkle with chopped fresh rosemary and thyme.
5. Bake until cooked through and nicely browned. Do not overcook.
6. Remove from the oven and allow to cool.
7. Mix with baby spinach leaves, mixed greens and toasted almonds.
8. Dress with a vinaigrette of blended extra-virgin olive oil and balsamic vinegar just prior to serving.

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