

Quick and Easy Roasted Vegetable Salad

YIELD

Serves 4 to 6

INGREDIENTS

For the salad:

2 pounds sweet potatoes (about 2 large),
peeled and cut into 1-inch chunks

1 pound cremini mushrooms, halved or
quartered if large

4 medium shallots, peeled and quartered
through the root

3 tablespoons olive oil

Kosher salt

Freshly ground black pepper

5 ounces baby kale

4 ounces fresh goat cheese, crumbled (about 1
cup)

1/2 cup toasted pumpkin seeds

For the vinaigrette:

1/3 cup extra-virgin olive oil

1/4 cup balsamic vinegar

2 teaspoons Dijon mustard

1 small clove garlic, grated or minced

1/2 teaspoon kosher salt

Freshly ground black pepper

INSTRUCTIONS

1 Arrange a rack in the middle of the oven and heat to 425°F.

2 Place the sweet potatoes, mushrooms, and shallots on a rimmed baking sheet. Drizzle with the olive oil, a big pinch of salt, and a few grinds of black pepper, and toss to combine. Spread out in an even layer.

3 Roast until tender and lightly caramelized, stirring halfway through, about 20 minutes total. Meanwhile, make the vinaigrette. Place all the ingredients in a small bowl and whisk to combine; set aside.

4 Transfer the roasted vegetables to a large bowl. Drizzle with about 1/2 of the vinaigrette and toss to evenly coat. Add the kale and goat cheese and gently toss everything again to combine. Taste and toss with more vinaigrette as needed (you might not use all the vinaigrette). Sprinkle with pumpkin seeds and serve warm or at room temperature.

