

1. ROASTED BEET, KALE & POTATO SALAD



Total Time:

45 min

Ingredients

For the salad:

- 2 medium beets, peeled and cut into wedges
- 2–3 potatoes, cut into bite-sized pieces
- Small onion chopped
- 1 cup kale, chopped (remove tough stems)
- $\frac{1}{4}$ cup cilantro
- $\frac{1}{4}$ cup dill

For the dressing:

- $\frac{1}{4}$ cup olive oil
- 2 tablespoons lemon juice
- 1 teaspoon Dijon mustard (optional)
- 1 small garlic clove, minced
- Salt and black pepper to taste

Instructions

Roast the vegetables

- Toss beets and potatoes with olive oil, salt, and pepper. Roast for 20 minutes at 425 F.
- Add kale to the pan and roast for another 15–20 minutes until everything is tender and lightly browned.

Make the dressing

- Finely chop the cilantro and dill.
- Whisk together olive oil, lemon juice, mustard, garlic, herbs, salt, and pepper, to taste

Prepare the salad

- Toss the lettuce and kale with half the dressing.
- Add cucumber and tomato.

Assemble

- Top with the warm roasted vegetables.
- Drizzle with the remaining dressing and serve warm or at room temperature.

Add in crumbled feta or goat cheese if you wish

Notes

Made by Eliot and Anuli

"I had never tried beets before making this, but I really liked them and would highly recommend this recipe to anyone who hasn't tried them" – Eliot

