

RECIPE | PEPPERS

ROASTED VEGGIE SALAD



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INGREDIENTS

3 Pure Flavor® Craft House Collection®
Aurora Long Sweet Peppers, cut into rings

1 lb butternut squash

1 lb brussels sprouts, hulled and halved

4 oz mixed greens

3 tbsp olive oil

2 tsp dried oregano

Sea salt and pepper, to taste

For the Avocado Dressing:

1 avocado

¼ cup olive oil

1 clove garlic

1 lime, juiced

Sea salt and pepper, to taste

DIRECTIONS

1. Preheat oven to 400° F. On a baking sheet, toss the butternut squash, peppers, brussels sprouts, dried oregano, salt, pepper and olive oil with your hands until the veggies are evenly coated. Spread the vegetables out into one even layer and roast for 40 minutes.
2. To make the dressing, place the avocado, garlic, lime juice, olive oil, salt and pepper in a blender or food processor and blend until the mixture is light and creamy.
3. To assemble the salad, place a handful of mixed greens on a plate and top with the roasted veggies. Drizzle avocado dressing over top and serve.



TOTAL TIME

50 minutes

PREP TIME

10 minutes

COOK TIME

40 minutes

SERVES

4

COOKING LEVEL

Easy