Roasted Root Vegetable Salad

Ingredients:

1 small sweet potato, cut into cubes
1 medium carrot, peeled and cut into 3/4 cubes
2 medium celery stalks, 3/4-inch slices
1 teaspoon balsamic vinegar
1/2 teaspoon Dijon mustard
1 teaspoon cilantro, chopped
1 ounce crumbled feta cheese

1 medium potato, cut into cubes
1 small onion, cut into 1/2-inch wedges
1 1/2 tablespoon extra virgin olive oil
2 teaspoons fresh lemon juice
1 tablespoon fresh parsley, chopped
2 tablespoon walnuts, finely chopped

Source: simplyquinoa.com

Directions:

- 1. Preheat oven to 425°F. In large bowl, toss potatoes, carrot, onion, celery and beet with 1/2 tablespoon oil, coating well. Arrange vegetables in a roasting pan. Season with salt and pepper. Roast, stirring several times, until tender and beginning to brown, about 50 minutes.
- 2. In mixing bowl, whisk vinegar, lemon juice and Dijon with remaining oil and stir in parsley, cilantro and walnuts. Drizzle dressing over vegetables and gently toss. Top with crumbled feta. Serve warm or at room temperature.

Nutri Serving Size Servings Per	3/4 cup	(164g)	Cts
Amount Per Ser	ving		
Calories 120) Cal	ories fror	n Fat 35
		% D	aily Value
Total Fat 4g			6%
Saturated Fat 1.5g			8%
Trans Fat	0g		
Cholesterol 5mg			2%
Sodium 140mg			6%
Total Carbo	hydrate	20g	7%
Dietary Fiber 4g			16%
Sugars 7g	1		
Protein 4g			
Vitamin A 16	0% •	Vitamin (C 25%
Calcium 8%	•	Iron 6%	
*Percent Daily Va diet. Your daily va depending on you	alues may b	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg

For more information, please contact:

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