Roasted Root Vegetables Salad

YIELD: 4-6 servings
PREP TIME:20 minutes
COOK TIME:40 minutes

Ingredients:

For the Roasted Root Vegetables

- 1 pound baby new potatoes
- 4 shallots, peeled and quartered
- 3-4 golden beets, peeled and cut into wedges
- 3-4 red beets, peeled and cut into wedges
- 2 sweet potatoes, peeled and cut into chunks
- 2 tablespoons olive oil
- Salt and pepper

For the Savory Granola

- 1/2 cup dry oats
- 1/2 cup pepitas (pumpkin seeds)
- 1/2 cup sliced almonds
- 2 tablespoons melted butter
- 1/2 teaspoon curry powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon crushed red pepper
- 1/4 teaspoon salt

For the Cilantro Dressing

- 1 bunch cilantro
- 2 tablespoons fresh ginger
- 1/2 – 1 seranno pepper, seeded
- 1/4 cup canned chickpeas
- 2 garlic cloves
- 2 tablespoons lime juice
- 2 tablespoon honey
- 3 tablespoons olive oil
- 1/4 cup water
- 1/2 teaspoon ground cumin
- Salt and pepper

3 ounces fresh arugula leaves

Directions:

1. Preheat the oven to 450 degrees F. Place the golden beets, potatoes, and shallots on one rimmed baking sheet, and the sweet potatoes and red beets on another. Drizzle both with olive oil, shake to coat, and sprinkle with salt and pepper. Roast in the oven for 30-40 minutes, until tender but crisp.
2. Pour the oats, pepitas, and almonds on another rimmed baking sheet. Drizzle with melted butter over the top and toss to coat. Add the spices and salt. Toss again and spread the granola out as thin as possible. Place in the oven for 5-10 minutes, until golden brown.
3. Place all the ingredients for the cilantro dressing in a blender, including the cilantro stems. Puree until smooth then salt and pepper to taste.
4. The serve, toss the warm roasted root vegetables with the arugula and place on a platter. Drizzle the cilantro dressing over the top, and sprinkle with as much savory granola as desired.