

Autumn Roasted Vegetable Salad

Yield: 8 min
Total Time: 100 min

Recipe from: <https://www.recipeschoose.com/recipes/green-clauliflower-with-chicken-indian-recipe>

Ingredients:

- 2 cups brussel sprouts fresh, ends cut off and sliced in half lengthwise
- 1 head cauliflower purple, cut into small florets
- 1 head green cauliflower cut into small florets
- 1 cup butternut squash cut into small cubes
- 1/2 cup pearl onions fresh purple, peeled and sliced in halves
- 1/2 cup extra-virgin olive oil
- 1 teaspoon sea salt
- 1 teaspoon pepper
- 2 cups mixed greens organic
- 1/2 cup balsamic vinegar
- 3 tablespoons honey

Nutrition:

1. Calories: 220 calories
2. Carbohydrate: 22 grams
3. Fat: 14 grams
4. Fiber: 4 grams
5. Protein: 4 grams
6. SaturatedFat: 2 grams
7. Sodium: 350 milligrams
8. Sugar: 13 grams

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