

Roasted Root Vegetable Salad

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/vegetable-salad-recipe-indian-style>

Ingredients:

- roasted vegetables
- 2 1/2 cups veggies chopped root, I used radishes, carrots, turnips, parsnips and beets
- 1/4 onion chopped
- 1/2 teaspoon crushed garlic
- 1/4 teaspoon thyme
- 2 tablespoons olive oil
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 1/2 tablespoons white balsamic vinegar
- 2 tablespoons olive oil
- 1/4 teaspoon dried mustard
- 1/4 teaspoon salt
- 1/4 teaspoon oregano
- 1/4 teaspoon basil
- 4 cups baby spinach chopped
- 2 tablespoons blue cheese
- 2 tablespoons almonds sliced or slivered
- 2 cups veggies roasted

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 5 milligrams
4. Fat: 17 grams
5. Fiber: 3 grams
6. Protein: 4 grams
7. SaturatedFat: 3 grams
8. Sodium: 380 milligrams
9. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy Roasted Root Vegetable Salad above. You can see more 17 vegetable salad recipe indian style Get cooking and enjoy! to get more great cooking ideas.