



🕒 Prep: 15 minutes

🍴 Serves: 2-3

# Winter Salad

In this final recipe, all the previously made ingredients come together in a wonderful dish that is sure to please many at your table. This richly flavored salad could add some color to your spring holiday meal as a side or be a focal point on its own.



## Ingredients

1lb greens  
1-2 cups roasted  
veggies  
Vinegar  
Dijon Mustard  
Honey  
Olive oil  
Salt  
1/2 cup Cranberry Relish  
1/2 cup toasted squash  
seeds

## Equipment

Measuring spoons, cups  
Salad spinner  
Serving bowl  
Whisk  
Small mixing bowl  
Salad tongs

## Method

- 🍃 Make dressing: combine all ingredients except olive oil. Whisk until well combined. Slowly stream in olive oil while whisking until dressing is emulsified. Add cranberry relish now if desired.
- 🍃 Wash and dry greens using a salad spinner or pat dry with clean dry towel.
- 🍃 Tear large leaves into bite sized pieces and add to serving bowl. Add half the dressing and toss with tongs until well coated.
- 🍃 Add roasted veggies and toss gently.
- 🍃 Top with seeds and extra dressing. Serve immediately.

## Notes

- 🍃 Use liquid from pickled onions instead of vinegar (reduce additional salt).
- 🍃 Add a clove or two of the roasted garlic from your roasted veggies to the dressing for more flavor.
- 🍃 For a creamier dressing, use a blender or food processor to reach desired consistency.
- 🍃 Tearing greens is less likely to bruise tender leaves, and makes fewer dishes!



## Watch the Video

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