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by The Hedonista

Roasted Vegetable Salad



Ingredients

500g pumpkin, peeled and cubed
1 bunch of radishes
5 small beetroots, quartered
250g roca (arugula)
1 tbsp warm water
1 big pinch of saffron
1 tsp honey
coarse salt to taste
¼ cup flaked almonds
2 tbsp labneh
1 tbsp olive oil
squeeze of lemon
1 tsp sumac
1 tsp brown sugar
herbs for garnish (za'atar or coriander)

Preparation

- 1 Preheat oven to 190 C
- 2 Add saffron and honey to warm water and stir to dissolve honey.
- 3 Place pumpkin, radishes and beets in an oiled roasting pan and pour over honey mix then sprinkle generously with salt. Roast until cooked (about 30-45 minutes depending on the size of the pieces). Set aside to cool
- 4 Dry-fry almonds until nicely toasted (a couple of minutes, flipping frequently)
- 5 Combine labneh, olive oil, sugar, lemon and sumac to form a dressing, adding water if necessary to thin, and salt and pepper to taste.
- 6 Once vegetables are cool, arrange roca on the plate, then top with roasted veggies, then almonds, then splatter dressing in a zig-zag pattern. Finally top with herbs, and some more salt and pepper to taste.

Cooks Note

This is such a vibrant salad. Considering it is so hot here, even over Christmas, not everyone wants a bowl of hot roasted vegetables. It's easy to prepare before-hand and features plenty of local and seasonal ingredients. It's wonderful with turkey, but also makes a great accompaniment to grilled seafood.

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