

FALL



DISCOVER THE
BOUNTY

APPLE & ROASTED VEGETABLE SALAD



SERVINGS

4



PREP TIME

10 MINUTES



COOK TIME

20 MINUTES

INGREDIENTS

2 medium apples
(Honeycrisp or Fuji), *thinly sliced*

1 large sweet potato, *peeled and cubed*

1 cup Brussels sprouts,
halved

2 Tbsp olive oil for roasting

4 cups mixed greens (e.g.,
arugula, kale, spinach)

1/2 cup crumbled goat
cheese or feta

1/4 cup dried cranberries

1/4 cup toasted pecans or
walnuts

Dressing

3 Tbsp olive oil

1 Tbsp apple cider vinegar

1 Tbsp maple syrup

1 tsp Dijon mustard

1 tsp minced garlic

Salt and pepper, to taste

INSTRUCTIONS

1. Preheat the oven to 400°F.
2. Toss butternut squash and Brussels sprouts with 2 tbsp olive oil, salt, and pepper, then spread on a baking sheet.
3. Roast for 20–25 minutes, flipping halfway, until tender and golden.
4. Whisk together olive oil, apple cider vinegar, maple syrup, Dijon mustard, salt, and pepper to make the dressing.
5. Arrange mixed greens on a serving platter, then top with roasted vegetables, sliced apples, goat cheese, dried cranberries, and toasted nuts.
6. Drizzle with dressing or serve on the side.