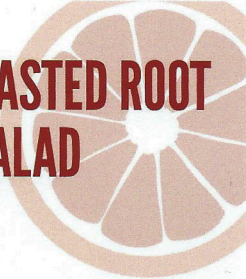




BLOOD ORANGE & ROASTED ROOT VEGETABLE SALAD



Serves 4-6

For the Veggies:

- 1 Sweet Potato (yellow)
- 1 Yam (orange)
- 4 Beets
- 3 Tbsp **Blood Orange Olive Oil**
- 1 Tbsp **Sea Salt (Vanilla Bean or Sel Gris)**

For the Salad:

- 3 Tbsp **Blood Orange Olive Oil**
- 2 Tbsp **Balsamic Vinegar (Fig or Honey)**
- ½ tsp **Sea Salt (Vanilla Bean or Sel Gris)**
- 8 cups Spinach
- Pumpkin Seeds or Pecans, for finishing
- Goat or Feta Cheese, for finishing

1. Preheat the oven to 400 degrees F.
2. Dice the sweet potato, yam, and beets into 1/2" cubes. Arrange on a baking sheet and drizzle evenly with Blood Orange Olive Oil and sea salt.
3. Roast for 50 minutes, until golden and tender.
4. Meanwhile, make the dressing by whisking together the additional olive oil, vinegar and sea salt.
5. Arrange a large serving platter with the spinach. Top with the roasted root veggies, pumpkin seeds, and cheese.

Olivelle
THE ART OF FLAVOR®

All bold items artfully crafted by Olivelle.
For more recipes, ideas, and inspiration visit us at
www.Olivelle.com