

MORTON & BASSETT SPICES®

Roasted Broccoli & Brussels Sprouts Salad



- 1 large head of broccoli, chopped
- 8-10 Brussels Sprouts, halved
- 3-4 rainbow carrots, chopped
- ¼ cup bacon bits
- 1 shallot, sliced
- 4 tablespoons olive oil
- ½ teaspoon Morton & Bassett Garlic Powder
- ¼ teaspoon Morton & Bassett Curry
- ¼ teaspoon Morton & Bassett Ground White Pepper
- ½ teaspoon Morton & Bassett Aleppo Pepper
- ½ loaf sourdough, cut into cubes
- ½ lemon, juiced
- 2 teaspoons lemon zest
- 4 ounces feta

Preheat the oven to 400°F. Add broccoli, Brussels Sprouts, carrots, bacon bits, and shallot on a sheet pan. Drizzle with 2 tablespoons of olive oil and dust with M&B Garlic Powder, M&B Curry, M&B Ground White Pepper, and M&B Aleppo Pepper. Roast in the oven for 25-30 minutes, until all vegetables are tender. Remove from the sheet pan and set aside in a large bowl. Bring oven temperature down to 375°F. On the same pan, add cubed bread and drizzle with remaining olive oil. Toast the bread for 5-7 minutes. Add croutons into the large bowl. Top with feta cheese, lemon juice, and lemon zest, and generously toss to combine flavors. Set on a serving platter and add more lemon juice, if desired.

Servings: 4 | Time: 45 minutes



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