



## Roasted Root Vegetable Medley With Garlicky Yogurt Sauce

Serves 6

### Ingredients:

1 cup beets, diced  
1 cup carrots, diced  
1 onion, diced  
1 ½ cups potato, diced  
1 ½ cups butternut squash, peeled and diced  
½ cup fennel, diced  
2 cloves garlic, minced  
2 Tbsp. olive oil  
2 sprigs thyme  
2 sprigs rosemary  
½ cup vegetable stock  
1 cup beet greens, torn  
Salt and pepper to taste

### *For the yogurt sauce:*

1 cup plain Greek yogurt  
2 cloves garlic, minced  
1 Tbsp. lemon juice  
¼ cup chives, chopped  
¼ tsp. Salt  
¼ tsp. Black pepper

### Preparation:

1. Preheat oven to 400°F. If you haven't already, make sure your mise en place is ready. Prepare all of your vegetables.
2. Place the beet, carrot, onion, potatoes, butternut squash, fennel, and garlic in a baking dish. Drizzle with the olive oil and add thyme, rosemary, salt, and pepper. Mix well.
3. Bake, uncovered for 30 minutes, stirring once halfway through.
4. Meanwhile, combine all yogurt sauce ingredients in a small mixing bowl. Mix well and set aside.
5. Continue onto salad recipe while vegetables are roasting.
6. After roasting for 30 minutes, remove the baking dish from the oven, and stir in the vegetable stock. Return to the oven, and bake until the stock has mostly evaporated and the vegetables are tender, about 15 minutes more.
7. Stir in the beet greens, allowing them to wilt.
8. Serve yogurt sauce over roasted veggie medley.



## Mixed Lettuces With Raspberry Vinaigrette

Serves 6

### Ingredients:

½ cup raspberries  
1 Tbsp. honey  
2 Tbsp. vinegar, any variety  
2 Tbsp. lemon juice  
1 clove garlic (optional)  
½ cup crumbled cheese such as feta or bleu (optional)  
⅓ cup olive oil  
Salt and pepper, to taste  
3 cups red lettuce, chopped  
3 cups little gem lettuce, chopped  
Mustard flowers, for garnish

### Preparation:

1. To make the vinaigrette, combine the berries, honey, vinegar, lemon juice, garlic (optional), and salt and pepper in a blender or food processor (alternatively, you can mash the berries in a bowl with a fork and whisk in the remaining ingredients). Blend until smooth, and then slowly pour in the olive oil while blending or whisking.
2. Combine lettuces and toss with desired amount of vinaigrette. Sprinkle crumbled cheese (optional) and mustard flowers on top and serve.