**ROAST VEGETABLE SALAD**

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| 500 gr Pumpkin (chopped in small cubes)  500 gr sweet potato (chopped in small cubes) | 3 small fresh beetroot (or canned beetroot)  1 red capsicum |
| Baby spinach/baby cos leaves  Feta cheese | Toasted pine nuts  1 avocado |

Use any combination of vegetables. Toss vegetables in oil (salt & pepper) & roast until tender. Cool.

**DRESSING**

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| ¼ cup olive oil | ¼ cup balsamic vinegar | Place all ingredients |
| 1 tbs seeded mustard | 1 tbs tomato sauce | in a jar with lid & |
| 1 tbs soy sauce | 1 tbs honey | shake well |
| 1 crushed garlic clove |  |  |

To serve: Place cooled chopped vegetables on a platter of baby spinach. Sprinkle with feta, avocado & pine nuts. Pour over dressing just prior to serving. ENJOY!

