

## **Roasted Vegetable Salad with Almond Turmeric Dressing**

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When it comes to food waste, I am definitely trying to hold myself accountable for how much of my food goes into the garbage. We all know that there are some weeks where we just completely forget about some of the food that we shopped for and he ends up going bad right before our eyes. This recipe has always helped me to use some of the produce that was going bad and I was able to turn it into a bright and flavorful salad. In addition to its delicious taste, this salad seems to always remind me of summer, therefore I try to make it whenever it's gloomy and cold outside, just so I can brighten up a little bit.

Serves: 2

Prep Time: 10 minutes

Cook Time: 20 minutes

### **Ingredients:**

For the Salad:

4 cups baby arugula

½ red onion, chopped into ½ inch pieces

1 yellow squash, chopped into ½ inch pieces

1 red bell pepper, chopped into ½ inch pieces

½ bunch asparagus, chopped in ½

2 tablespoons olive oil

1 tablespoon lemon juice

Kosher salt and ground black pepper

For the Dressing:

⅓ cup water

¼ cup almond butter

2 teaspoons ground turmeric

1 tablespoon fresh ginger

1 tablespoon lemon juice

1 teaspoon kosher salt

**Instructions:**

1. Preheat oven to 450 degrees F.
2. Place chopped vegetables onto a large baking sheet and toss together with olive oil, lemon juice, salt, and pepper. Spread out evenly and place into the oven. Bake for 20-25 minutes or until the vegetables are crispy and tender.
3. In a blender, add in water, almond butter, ground turmeric, fresh ginger, lemon juice, and salt. Blend for 15 seconds or until smooth.
4. Place the arugula into a large serving bowl, top with roasted vegetables, dressing, and chopped chives.

Serve and enjoy,  
Xo, Will