

Sweet Potato and Cauliflower Salad



8



20 min



50 min



Difficulty

INGREDIENTS

- 1 1/2 lb. small sweet potatoes, cut lengthwise into 1/2" wedges
- 1 small head cauliflower, cut into florets
- 7 tbsp. extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper
- 3 tbsp. sherry vinegar
- 8 cups torn mixed lettuces
- 2/3 cup pomegranate seeds

INSTRUCTIONS

1. Toss together sweet potatoes, cauliflower, 3 tablespoons olive oil, salt and pepper on a rimmed baking sheet. Roast at 425 degrees, tossing once, until golden, 25-30 minutes, then cool.
2. Whisk together remaining olive oil, sherry vinegar, salt and pepper in a bowl. Add lettuces, pomegranate seeds, and roasted vegetables.
3. Toss to coat and serve immediately.