



BISTRO SALAD WITH ROASTED VEGETABLES AND MUSTARD VINAIGRETTE

Serves 4

Inspired by classic French bistro salads, this hearty salad is perfect for an autumn or winter lunch.

INGREDIENTS

3 large carrots, peeled and cut into 1-inch pieces	1 teaspoon smoked paprika
2 large parsnips, peeled and cut into 1-inch pieces	3 tablespoons whole-grain mustard
1 rutabaga, peeled and cut into 1-inch pieces	2 tablespoons sherry vinegar
½ cup extra-virgin olive oil	6 cups mesclun greens, or an herb salad mix
1 teaspoon kosher salt	½ cup toasted walnuts, coarsely chopped
2 teaspoons freshly ground black pepper	¼ cup crumbled goat cheese
1 clove garlic, grated	Fleur de sel to taste

Preheat the oven to 425°F.

In a large bowl, toss the vegetables with ¼ cup of the olive oil and season with the kosher salt and 1½ teaspoons pepper. Spread the vegetables on a large baking sheet and roast. Stir the vegetables every 10 to 15 minutes. Continue roasting until the vegetables are easily pierced with a fork and brown around the edges.

In a medium bowl, whisk together the garlic, paprika, mustard, vinegar, and the remaining ¼ cup olive oil and ½ teaspoon pepper to create the dressing.

Place the roasted vegetables and greens in a large bowl. Add the dressing and toss to combine. Transfer to a large platter and top with walnuts, goat cheese, and a pinch of fleur de sel. Serve immediately.

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MEALS FOR FAMILY AND FRIENDS



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