

5-Ingredient Roasted Veggie Salad

- 2 lbs coloured sweet **banana** or **mini** peppers
- 3-4 zucchini, thinly sliced
- 1 red onion, halved and cut in thin wedges, or sliced in thin rounds
- 1 c **bocconcini** pearls
- **Great Green Dressing** to taste

Lightly brush zucchini and onion with olive oil and sprinkle with Herbamare or sea salt, then roast or BBQ vegetables for about 15 minutes until softened and bronzed.

Great Green Dressing

- 1 c tightly packed fresh greens; parsley, cilantro, basil, arugula, watercress
- 2 cloves garlic, minced
- 1/4 t each **Herbamare**, freshly ground black pepper
- 1/3 c olive oil
- 2 T balsamic vinegar
- 1 T maple syrup

Blend dressing ingredients in a processor until smooth.

Arrange vegetables on individual plates or in a platter. Drizzle on dressing and scatter bocconcini on top. Serves 8. Can be served warm or cold. Excellent left over.

Jittery Cook