



Italian Recipes

Roasted Vegetable Salad

1 heaping teaspoon Dijon mustard
1/4 cup Sherry wine vinegar
3/4 cup olive oil
1/2 cup each chunked roasted beets, roasted pearl onions, chunked roasted zucchini,
cubed roasted eggplant

Make vinaigrette: in a 2 cup measure, add a few pinches kosher salt and a heaping teaspoon mustard. Pour in vinegar and whisk in olive oil. Set aside. In a bowl, combine all roasted vegetables. Pour 1/2 cup vinaigrette over vegetables and add 2 tablespoons chopped dill.