

Roasted Rhubarb Salad

From – www.eatingwell.com

2 cups chopped rhubarb
2 Tbsp sugar
2 Tbsp balsamic vinegar
1 Tbsp canola oil
1 Tbsp minced shallot
¼ tsp salt
¼ tsp black pepper
8 cups salad greens
½ cup crumbled goat cheese or feta
¼ cup chopped walnuts
¼ cup golden raisins

- Pre-heat oven to 450.
- Toss rhubarb with sugar in a medium bowl until well coated.
- Let stand, stirring once or twice, for about 10 minutes.
- Spread in an even layer on a rimmed baking sheet.
- Roast until just beginning to soften, about 5 minutes.
- Let cool for about 10 minutes.
- Meanwhile, whisk vinegar, oil, shallot, salt and pepper in a large bowl.
- Add greens; toss to coat with the dressing.
- Divide the greens among 4 plates.
- Top with the rhubarb, goat cheese (or feta), walnuts and raisins.



For more recipes visit us at
www.HealthyHarvestFarmCSA.com