



winter panzanella with root vegetables

cook time:
20

prep time:
20

featured product:
50/50!

don't throw away that stale bread! save it for this tasty winter take on a traditional chopped salad. we swapped summer veggies for roasted beets and parsnips, very grounding in the cold months. we topped our 50/50! blend with the veggies, baked sourdough cubes, asian pears, pumpkin seeds and our flavorful herb goddess dressing. mangia!



ingredients

4 servings

- 1 container [organicgirl? 50/50! ?](#)
- ¼ cup [organicgirl? herb goddess dressing](#)
- 2 medium beets, peeled and cut into ½" cubes
- 2 large parsnips, peeled and cut into ½" cubes
- 3 tablespoons olive oil, divided
- ½ teaspoon fine sea salt
- ¼ teaspoon black pepper
- 4 thick slices sourdough or rustic bread
- 1 garlic clove
- 1 Asian pear, cored and thinly sliced
- ¼ cup roasted pumpkin seeds

substitutions

? substitute with [baby spring mix](#)

directions

1. preheat oven to 400°.
2. on a large sheet pan toss together beets, parsnips, 2 tablespoons oil, salt, and pepper then spread out vegetables evenly. roast until tender, 15-20 minutes.
3. while vegetables roast, place bread slices directly on an oven rack until toasted, about 5 minutes. rub bread with garlic clove, then cut into 1" cubes and toss on a sheet pan with remaining 1 tablespoon oil. return to oven until crisp, 6-10 minutes more.
4. in a large bowl toss together roasted vegetables, bread cubes, greens, Asian pear, and dressing. sprinkle with pumpkin seeds.