winter panzanella with root vegetables



cook time:	prep time:	featured product:
20	**20**	**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 dresssing. 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.