

Roasted Sunset Vegetable Salad with Goat Cheese and Candied Pecans

Servings: 25, 5 oz per serving

INGREDIENTS

- 4 1/2 lbs Cross Valley Farms[®] Sunset Blend
- 2 c water
- 2 c sugar
- 3/4 t cayenne pepper
- 2 c pecan halves
- 1 t coarse kosher salt
- 1/2 c minced red onion
- 5 oz sherry vinegar
- 1 1/2 t sugar
- 1 1/2 t salt
- 9 oz olive oil
- 1 lb mâche or mixed greens
- 36 oz goat cheese

PREPARATION

1. Preheat oven to 425°F.
2. Roast Sunset Blend vegetables in middle of oven until tender, 1 hour.
3. Candy Pecans: Deep fry pecans 1-2 minutes. Toss with sugar while hot and finish cooking in 325°F oven for 5-7 minutes, stirring occasionally until toasted. Sprinkle with salt and let cool.
4. Stir together shallots, vinegar, sugar, salt and oil in a large bowl.



5. Toss vegetables with a bit of dressing and arrange on plate. Top with mâche, then goat cheese and candied walnuts. Drizzle with additional dressing and serve.

Chefs' Notes:

Vegetables may be roasted and tossed with dressing 1 day ahead, then chilled and covered. Keep toasted candied walnuts covered, at room temperature. Bring dressing to room temperature before using.

