

Roasted Fennel + Rhubarb Salad



Ingredients

- 2 cups diced rhubarb
- 1½ tbsp organic evaporated cane juice
- 2 sliced fennel bulbs
- 2 tbsp extra-virgin olive oil
- 1/8 tsp each sea salt & fresh ground black pepper
- 1/4 cup roasted pumpkin seeds
- 2 tbsp balsamic vinegar
- 6 cups baby spinach or greens
- 4 thinly sliced chives, optional

Instructions

1. Preheat oven to 450°F.
2. In a single layer on a large baking sheet, toss diced rhubarb stalks with organic evaporated cane juice. On a separate large baking sheet, toss fennel bulbs with 1 tbsp extra-virgin olive oil and sea salt and fresh ground black pepper.
3. Roast rhubarb until tender, about 7 minutes. Roast fennel until tender, about 20 to 25 minutes. Set aside both sheets to cool slightly.
4. In a skillet on medium, roast pumpkin seeds, stirring occasionally, until fragrant, about 3 minutes. Set aside.
5. In a large bowl, whisk balsamic vinegar, 1 tbsp extra-virgin olive oil and salt and pepper, to taste. Add baby spinach, chives, roasted rhubarb and fennel; toss to coat with dressing.
6. Garnish with roasted pumpkin seeds.

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