



Roasted Vegetables With Kale-Buttermilk Dressing

From Kal from *Food and Wine Magazine* and tweaked by me.

Prep time: 30 minutes

Roasting time: 45 minutes

Servings: 10

Dressing or Dip Ingredients

- ½ bunch (4 oz) green kale, stemmed (I use lacinato)
- 2 garlic cloves, minced
- ½ small serrano or jalapeno chili with seeds, chopped
- 1 anchovy fillet with some oil
- ¼ cup plain yogurt
- 2 Tbsp buttermilk
- 1 Tbsp finely minced white onion
- ⅛ teaspoon ground cumin
- 1 Tbsp chopped fresh dill
- 1 Tbsp fresh lime juice
- ½ cup olive oil (more if you want it thinner and less if you are making this as a dip)
- Sea salt and pepper

Dressing Instructions

In a medium sauce pan, with ¼ inch water, add kale and bring to a boil. Cover and cook until wilted and softened, 3-5 minutes. Drain and dry the kale. Puree this with rest of dressing ingredients, adding oil last of all until it's the right consistency. Make it thicker if you want a dip, and thin it out more if you use it as a salad dressing.

Salad Ingredients

- 4-6 Garnet yams
- 1 large bunch red beets with green tops

Salad Instructions

Preheat oven to 425 and adjust the rack to mid oven.

Remove the tops from the red beets and set aside.

Peel and cube beets and yams into 1-inch pieces, toss each vegetable individually with olive oil. Sprinkle with salt and pepper. Keeping the yams and beets separate, place onto a parchment-lined, rimmed cookie sheet at 425 degrees, for 30-45 minutes. The beets take longer to soften, so if the yams finish cooking first remove them to a plate and continue roasting the beets.

Chop the beet greens and sauté over medium heat in a bit of olive oil (add spinach or chard if you want more greens). Toss with the root veggies to serve.

Everything can be served at room temperature. I think it looks pretty spread out on a platter! Place dressing on the side.