



Roasted Beet, Sweet Potato & Kale Salad

with Cornbread Crumble & Maple Vinaigrette



40-50min



2 Servings

Level up your holiday sides with this vegetarian feast of textures and flavor! We bake a Parmesan-pecan-cornbread crumble to scatter over a hearty salad of roasted beets, sweet potatoes and kale. The crunchy topping balances the tender veggies that we toss in a maple-mustard vinaigrette. Sweet, dried cranberries bring a seasonal flourish to this party-perfect side that can easily be made in advance! (2p serves 4; 4p serves 8)

What we send

- 1 bunch curly kale
- 1 sweet potato
- 1 golden beet
- 1 oz pecans ¹⁵
- ¾ oz Parmesan ⁷
- 2½ oz cornbread mix ^{1,3,6,7}
- 1 shallot
- 1 oz maple syrup
- ½ oz whole-grain mustard ¹⁷
- 1 oz dried cranberries

What you need

- olive oil
- kosher salt & ground pepper
- unsalted butter ⁷
- apple cider vinegar (or white wine vinegar)

Tools

- parchment paper
- 2 rimmed baking sheets
- microplane or grater
- small skillet

Cooking tip

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Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 540kcal, Fat 35g, Carbs 48g, Protein 7g



1. Prep vegetables

Preheat oven to 425°F with racks in the center and lower third.

Strip **kale** leaves from stems, discard stems, and cut or tear into bite-sized pieces. Scrub **sweet potato**; cut into ¾-inch pieces. Peel **beet**; cut into ¾-inch pieces.

Place beets in the center of a piece of foil. Drizzle with **oil** and season with **salt** and **pepper**. Fold to enclose.



4. Bake crumble

In a small skillet, melt **2 tablespoons butter** over medium-high heat, swirling pan occasionally, until browned with a nutty aroma, 2-3 minutes. Let butter cool slightly, then stir into **cornbread mixture** with a fork until clumps form. Transfer to a 2nd parchment-lined baking sheet. Bake until golden brown and dry, stirring halfway through, 10-15 minutes.



2. Roast kale

In a large bowl, toss **kale** with **1 tablespoon oil**; season with **salt** and **pepper**. Spread on half of a parchment-lined baking sheet. In same bowl, toss **sweet potatoes** with **1 tablespoon oil**; season with **salt** and **pepper**. Spread on open half of baking sheet. Place **beet foil pouch** in corner of baking sheet with **veggies**.



5. Make vinaigrette

Finely chop **half of the shallot**. In a small bowl, whisk together **shallot**, **maple syrup**, **mustard**, and **1 ½ tablespoons vinegar**. Gradually whisk in **¼ cup oil**; season to taste with **salt** and **pepper**.

In a large bowl, combine **kale**, **sweet potatoes**, **beets**, and **cranberries**.



3. Finish roasting

Roast **veggies** on lower rack until **kale** is wilted and crisp in some spots, 10-15 minutes; transfer to a bowl. Continue roasting veggies on lower rack until **sweet potatoes** are browned underneath and **beets** are tender, another 20-25 minutes.





Meanwhile, coarsely chop **pecans**. Into a small bowl, finely grate **half of the Parmesan**, then stir in **cornbread mix** and **pecans**.



6. Mix salad & serve

Stir **half of the dressing** into **salad** (taste and add more, as desired). Season to taste with **salt** and **pepper** (dressed salad can be refrigerated for up to 5 days). To serve, arrange **salad** on a serving plate. Shave **remaining Parmesan** over top with a peeler; sprinkle with **Parmesan cornbread crumble**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**