

ROASTED VEGETABLE AND GARLIC SCAPE PESTO SALAD

Serves 3-4

For the Salad:

One small head cauliflower, sliced into ¼" thick pieces (or other "roastable" vegetable)

6-8 oz wild mushrooms (I used oyster), roughly chopped

Organic herbed lettuce mix (or add herbs to baby romaine)

Heirloom tomato, chopped

Cucumber, peeled and chopped

One lemon

For the Pesto:

4-5 garlic scapes

1/4 cup grated parmesan

2 tsp lemon juice

1/3 cup basil

2-4 T good olive oil

salt and pepper

- 1) Heat oven to 400 degrees. In the meantime, make the pesto by putting scapes into a food processor and running until finely chopped. Add remaining ingredients, starting with two tablespoons of the oil and run. Add more oil until ultimately smooth and incorporated. Set aside.
- 2) Spray* a baking sheet with oil and lay cauliflower pieces flat. Spray cauliflower and put in oven until browned.
- 3) Put about half the pesto in a medium-sized bowl and add cauliflower. Cover with lid and begin to cook mushrooms.
- 4) Heat pan or skillet over medium heat and spray or lightly grease with olive oil. Lay mushroom pieces flat (do in batches if you don't have enough room in pan) and allow to brown. Once browned, flip. Add to bowl.
- 5) Toss mushrooms and cauliflower with pesto, adding more pesto if you prefer.
- 6) Arrange lettuce on plates, topping with cooked vegetables, tomato and cucumber. Spritz with lemon juice and serve immediately.

*I use a refillable sprayer that uses pumping action, rather than chemicals, to spray. If you don't have one of these, just toss the cauliflower in olive oil.