



See Jane Cook

Want more recipes? Subscribe free at www.JaneSnowToday.com.

ROASTED VEGETABLE SALAD WITH BACON

- 3 medium yellow-flesh potatoes (14 oz.)
- 4 medium carrots (7 oz.)
- 3 cloves garlic, sliced
- 1 cup red onion in 1-inch chunks
- 2 tbsp. olive oil
- 1 1/2 tsp. coarse sea salt
- 1 1/2 slices bacon, diced
- 1 tsp. chopped fresh thyme

Vinaigrette:

- 1 1/2 tsp. Dijon-style mustard
- 1 tbsp. olive oil
- 1 tbsp. red-wine vinegar
- 1/4 tsp. sea salt
- Coarse-ground pepper to taste

Scrub potatoes but leave skins on. Cut into 1-inch chunks. Scrub carrots and peel if necessary; cut into 1-inch chunks. Combine on a large baking sheet with garlic and onion. Drizzle with the olive oil and mix well to coat all surfaces of vegetables. Sprinkle with salt and dot with bacon. Bake at 400 degrees for about 45 to 50 minutes, turning once with a spatula, until edges of vegetables begin to brown. Loosen from sheet with a spatula and transfer to a medium serving bowl. Sprinkle with thyme.

Stir together vinaigrette ingredients in a small bowl and drizzle over vegetable mixture. Stir gently. Serve at room temperature. Makes 6 servings.