

ROASTED BROCCOLI AND APPLE SALAD WITH TAHINI DRESSING

(from the Bewitching Kitchen, adapted from several sources)

for the broccoli:

Broccoli florets, enough to cover a quarter-sheet pan
2 tablespoons soy sauce
1 tablespoon maple syrup
salt and pepper to taste

for the dressing:

1 tablespoon grapeseed oil
3 tablespoons lemon juice
1 to 2 tablespoons tahini
2 tablespoons apple cider vinegar
2 teaspoons maple syrup
1 teaspoon Dijon mustard

for the salad:

greens of your choice (baby spinach, spring mix, baby arugula)
apples, cored and diced (I used Honeycrisp)

Heat the oven to 420°F. Line a baking sheet with parchment paper or non-stick aluminum foil. Place the broccoli in a bowl, toss with the soy sauce and maple syrup, season with salt and pepper. Spread on the baking sheet and bake for about 25 minutes, moving them around half-way through roasting. Remove from the oven and let it cool still spread out, so they don't steam and get mushy.

In a small bowl, whisk together the dressing ingredients. Set aside. Assemble the salad: add all the ingredients to a large bowl, drizzle the dressing and toss gently. Adjust seasoning with salt, if needed.