



Roasted Fall Vegetable Salad

Introduction

As the leaves begin to change and the air turns crisp, the flavors of fall beckon us to enjoy the rich, hearty vegetables of the season. The Roasted Fall Vegetable Salad is a perfect dish to celebrate these wonderful autumnal flavors. This versatile salad combines a medley of roasted vegetables, creating a deliciously warm and comforting meal or side dish. This article will walk you through all the essential details you need to create this delicious recipe, from ingredients and preparation to cooking techniques and tips on how to elevate your dish.

Detailed Ingredients

The beauty of the Roasted Fall Vegetable Salad is in its simplicity and the way it unites a variety of earthy, sweet, and robust flavors.

- 2 cups butternut squash, peeled and cubed
- 2 cups Brussels sprouts, halved
- 2 cups baby carrots
- 1 large red onion, cut into wedges
- 2 cups fingerling potatoes, halved
- 4 tablespoons olive oil
- Salt and pepper to taste
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 1 cup pecans, toasted
- 1/2 cup cranberries (optional)
- 4 ounces goat cheese, crumbled
- Mixed greens (such as arugula, spinach, or kale)
- For the dressing:
 - 1/4 cup olive oil
 - 2 tablespoons apple cider vinegar
 - 1 tablespoon maple syrup
 - 1 teaspoon Dijon mustard
 - Salt and pepper to taste

Prep Time, Cook Time, Total Time, Yield

To ensure that your meal planning is seamless, here are the approximate times required for prepping and cooking this delightful dish.

- Prep Time: 15 minutes
- Cook Time: 45 minutes
- Total Time: 1 hour
- Yield: 4 servings

Detailed Directions and Instructions

1. Preheat your oven to 400°F (200°C).
2. In a large bowl, combine the butternut squash, Brussels sprouts, baby carrots, red onion, and fingerling potatoes. Drizzle with olive oil, and season with salt, pepper, thyme, and rosemary. Toss to coat evenly.
3. Spread the vegetables out in a single layer on a large baking sheet lined with parchment paper.
4. Roast in the preheated oven for 35-45 minutes, or until the vegetables are tender and caramelized, stirring halfway through the cooking time for even roasting.
5. While the vegetables are roasting, prepare the dressing. In a small bowl, whisk together the olive oil, apple cider vinegar, maple syrup, Dijon mustard, salt, and pepper. Adjust seasoning as needed.
6. Toast the pecans in a dry skillet over medium heat for 3-5 minutes, stirring frequently until they are fragrant. Remove from heat and set aside.
7. Once the vegetables are done roasting, transfer them to a large mixing bowl. Add the toasted pecans, cranberries (if using), and crumbled goat cheese. Toss gently to combine.
8. Arrange the mixed greens on a large serving platter or individual plates. Top with the roasted vegetable mixture.
9. Drizzle the dressing over the salad just before serving, or serve it on the side for guests to add to their liking.
10. Enjoy your Roasted Fall Vegetable Salad warm or at room temperature.

See also [Easy Homemade Greek Salad Dressing Recipe](#)

Notes

- This salad is highly adaptable. Feel free to substitute or add your favorite fall vegetables, such as sweet potatoes, parsnips, or beets.
- If you are not a fan of goat cheese, feta or blue cheese make