Thanksgiving Salad



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Recipe by: Laura Vitale

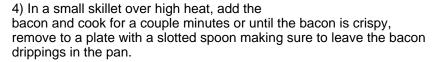
Serves 6

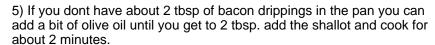
Prep Time: minutes Cook Time: minutes

Ingredients

- __6 cups of Fresh Baby Arugula
- __1 Large Head of Endive
- __1 Small Head of Radicchio, cut into large wedges and leaves separated
- __2 Sweet Potatoes, peeled and cut into 1 inch pieces
- __4 oz Bacon, cut into ½ inch pieces
- ___1/2 cup Tasted Pecans
- __1 tsp Dijon Mustard
- __2 Tbsp White wine vinegar
- __1 small Shallot, minced
- 1 Tbsp Olive Oil
- Salt and Pepper, to taste

- 1) Preheat the oven to 450 degrees.
- 2) Place the sweet potatoes on a baking sheet and coat them with olive oil and salt and pepper, roast them for about 25 to 30 minutes or until cooked through and golden brown.
- 3) Place all the salad greens in a large bowl and set aside.





- 6) Add the Dijon mustard and vinegar and cook for a few seconds or until it comes together.
- 7) Add the hot dressing directly over the greens along with the roasted sweet potatoes. Toss everything together so the greens can start to wilt slightly.
- 8) Place on a large platter or individual plates and top with the crispy bacon and toasted pecans. Enjoy!

