

Take Your Salad from Bland to Bold Moroccan Roasted Vegetable Salad

Recipe courtesy [FreshExpress.com](https://www.freshexpress.com)



Prep time: 20 minutes

Cook time: 20 minutes

Servings: 4

Lemon Tahini Dressing:

- 1/4 cup tahini
- 1/4 cup olive oil
- 3 tablespoons lemon juice
- 3 teaspoons maple syrup
- 2 teaspoons Dijon mustard
- 1/4 teaspoon salt
- 2 tablespoons cold water

- nonstick cooking spray
- 6 tablespoons olive oil
- 2 teaspoons ras el hanout or garam masala
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 4 sweet potatoes, peeled and cut into long wedges
- 4 whole large carrots, chopped

- 2 red bell peppers, cored and cut into 1-inch pieces
- 2 packages (6 ounces each) Fresh Express 5-Lettuce Mix
- 1 can (15 1/2 ounces) chickpeas, rinsed and drained
- 1/3 cup dried apricots, sliced
- 1/3 cup slivered almonds, toasted
- 2 tablespoons Italian parsley, chopped

To make lemon tahini dressing: In small bowl, whisk tahini, olive oil, lemon juice, maple syrup, Dijon mustard and salt. Add cold water; mix well. If dressing thickens, mix in more cold water.

Heat oven to 400 F. Spray two baking sheets with nonstick cooking spray.

In large bowl, mix olive oil, ras el hanout, salt and pepper. Add sweet potatoes; toss to coat. Transfer to first prepared baking sheet. Add carrots and peppers to leftover oil; toss to coat. Transfer to second prepared baking sheet. Bake 15-20 minutes, or until vegetables are tender. Let cool.

Arrange lettuce mix on four plates. Top each with sweet potatoes, carrots, red pepper, chickpeas, apricots and almonds. Drizzle with dressing and sprinkle with parsley.

