



# Roasted Strawberry and Fennel Salad

30  
minutes  
or less

GF  
option

V  
option

## INGREDIENTS

1 medium fennel bulb, cored and thinly sliced; reserve fronds for garnish  
1 tbsp plus ¼ cup Gustare Vita extra virgin olive oil, divided  
½ tsp coarsely ground Hy-Vee Himalayan pink salt, divided  
½ tsp coarsely ground Hy-Vee black pepper, divided  
2 cups Hy-Vee Short Cuts strawberries, halved lengthwise  
1 tsp lemon zest  
1 tbsp fresh lemon juice  
1 tbsp Gustare Vita white balsamic vinegar  
1 tbsp Hy-Vee honey  
1 ½ tsp Hy-Vee vanilla extract  
6 cups organic spring mix baby lettuces and baby greens blend  
1 cup Hy-Vee Short Cuts honeydew, sliced  
Roasted and salted shelled pistachios, for garnish

## PREPARATION

- 1 Preheat oven to 425°. Line a large rimmed baking pan with foil; spray with nonstick spray.
- 2 Toss fennel, 1 Tbsp. olive oil, ¼ tsp. salt and ¼ tsp. pepper in a medium bowl until coated. Spread evenly in half of the prepared baking pan. Place strawberries, cut sides down, in other half of pan.
- 3 Roast fennel and strawberries for 8 to 10 minutes or until tender and lightly browned (do not stir). Cool slightly.
- 4 Meanwhile, combine lemon zest and juice, vinegar, honey, vanilla and remaining ¼ tsp. salt and ¼ tsp. pepper in a small bowl. Gradually whisk in remaining ¼ cup olive oil until combined.
- 5 Combine mixed greens, roasted fennel and strawberries and honeydew in a large serving bowl. Drizzle with 2 Tbsp. dressing; gently toss to coat.
- 6 Garnish with fennel fronds and pistachios, if desired. Serve with remaining dressing.

## NUTRITION FACTS

Calories: 160  
Total Fat: 12g  
Saturated Fat: 1.5g  
Trans Fat: 0g  
Cholesterol: 0mg

Sodium: 200mg  
Carbohydrates: 15g  
Fiber: 3g  
Sugar: 10g  
Protein: 1g