# ReJANvenation Salad

**Ingredients to serve 4-6:**
- 2 romaine hearts, sliced horizontally
- 10 ounces chopped kale, stems removed
- 3 golden beets
- 1 cup cooked black-eyed peas
- 2 cups brussel sprouts
- 2 cups frozen corn
- 2 cups frozen shelled edamame, thawed
- 1 cup shaved red cabbage
- 6 Campari tomatoes, sliced
- 2 small avocados, sliced
- 1 cup diced red pepper
- 4 radishes, sliced
- 1 cup sprouts
- 2 hard-boiled eggs, halved
- 2-4 tablespoons of olive oil
- Kosher salt and pepper to taste

**Dressing:**
- 2 tablespoons white balsamic vinegar
- 1 tablespoon Alessi white balsamic vinegar reduction
- 4 tablespoons olive oil
- Kosher salt and pepper to taste
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 3 teaspoons black sesame gomasio (optional)



making food look as good as it tastes
♥maroscooking♥

**Directions:**

Begin by preparing the cooked and roasted elements of your salad. Boil the black-eyed peas according to package directions. Most recommend soaking overnight, although I have found that step unnecessary, because you can just simmer beans a bit longer in salted water.

Preheat the oven to 350º, wrap beets in foil and cook for about 45-60 minutes. When cool enough to handle, unwrap and slice.

Turn oven up to 400º and place halved brussel sprouts on a baking sheet and toss with 1-2 tablespoons of olive oil to coat and season with salt and pepper. Roast in oven for about 30 minutes, turning once or twice until crispy and beginning to caramelize. Remove from oven and set aside to cool.

In a small non-stick skillet, add a tablespoon of oil and add corn. Sauté on medium heat, tossing frequently for about 7 minutes until corn is slightly brown and charred. Season with salt and pepper. Remove from heat.

In a large bowl, place greens on the bottom, and begin to arrange your salad by placing different components in sectors, varying the colors for a rainbow effect. Whisk together the first 5 ingredients of the dressing. Sprinkle the salad with black sesame gomasio  (if using) and drizzle dressing on top, and toss to combine. Enjoy!