

ROASTED ROOT VEGETABLE SALAD WITH MINT AND PISTACHIOS

Ingredients

- ½ cup unsalted, shelled raw pistachios
- 1 small or ½ large acorn squash, halved through root end, seeded, sliced crosswise ½" thick
- 4 small carrots, peeled, cut into 2" pieces
- 2 medium parsnips, peeled, sliced ¾"-thick
- 1 medium golden beet, peeled, halved, sliced ½" thick
- 5 tablespoons olive oil, divided
- Kosher salt and freshly ground black pepper
- 2 tablespoons (or more) apple cider vinegar
- 1 teaspoon sumac (optional)
- 1 cup fresh mint leaves, torn if large

Sumac, a tart, citrusy spice generally sold in ground form, is available at Middle Eastern markets, specialty foods stores, and online.

Cooking Instructions

1. Preheat oven to 350°. Spread out pistachios on a small rimmed baking sheet; toast, stirring occasionally, until golden brown, 6–8 minutes. Let cool; coarsely chop.
2. Increase oven temperature to 425°. Toss squash, carrots, parsnips, beet, and 2 Tbsp. oil on a large rimmed baking sheet; season with salt and pepper. Roast vegetables, tossing occasionally, until soft and golden brown, 25–30 minutes. Let cool slightly.
3. Meanwhile, whisk vinegar, sumac, and remaining 3 Tbsp. oil in a large bowl. Add roasted vegetables and toss to coat; season with salt, pepper, and more vinegar, if desired.
4. Serve vegetables topped with pistachios and mint.