# roasted broccoli cheddar spring mix plus salad



| cook time: | prep time: | featured product: |
| --- | --- | --- |
| **20** | **10** | **spring mix plus** |

make broccoli better with this roasted broccoli cheddar baby kale SPRING MIX salad recipe! roasted broccoli florets and our baby kale SPRING MIX greens make a hearty base for any salad dish. top with some raisins and chopped hazelnuts, then drizzle with our fresh white cheddar dressing for some creamy dreamy goodness! this salad recipe is great for a healthy lunch or dinner option. it also pairs well with your favorite soup or sandwich!

## ingredients

2 servings
1 package (5 oz) organicgirl® spring mix plus ?
3 cups broccoli florets
2 tablespoons extra-virgin olive oil
salt, pepper
½ cup hazelnuts, toasted and chopped
½ cup dried cranberries, raisins, yellow raisins, or dried blueberries (or a blend of types)
your favorite creamy salad dressing

## substitutions

? *substitute with* **baby spring mix**

## directions

1. preheat oven to 425°f.
2. on a large baking sheet, toss broccoli with oil. roast until broccoli is tender and slightly charred around the edges, 15-20 minutes.
3. in a large bowl, toss greens with ¼ cup dressing and arrange on 2 plates (or serve with dressing on the side to accommodate different preferences). top with roasted broccoli and sprinkle with raisins and hazelnuts.