**Warm Roasted Vegetable and Spinach Salad**

**Type:** Salad  

**Difficulty:** Easy

**Fresh from the garden:** Spinach, Cherry Tomatoes, Capsicum, Red Onion, Garlic, Oregano

**Ingredients:**  
- Large bowl of spinach leaves  
- Cherry tomatoes  
- 1 red capsicum, thickly sliced  
- 1 red onion, cut into wedges  
- 2 cloves garlic, peeled  
- 2 Tablespoons olive oil  

**Dressing:**  
- ¼ cup extra virgin olive oil  
- 2 teaspoons wholegrain mustard  
- 2 Tablespoons fresh oregano leaves, finely chopped

**Equipment:**  
- Oven tray  
- Bowl  
- Salad spinner  
- Jug  
- Whisk  
- Measuring cups and spoons  
- Serving bowl  
- Salad servers

**What to do:**

**Preheat oven to 220C.**

Place cherry tomatoes, capsicum, red onion, whole garlic cloves and olive oil in a bowl. Toss to combine.

Place mixture on an oven tray. Season with salt and pepper. Place tray in the oven and roast for 15 minutes or until vegetables are tender. Set aside for 5 minutes to cool slightly.

Meanwhile wash the spinach in the salad spinner. Tear each leaf into big bite size pieces and put into a serving bowl.

To make the dressing: Place all ingredients into a jug and whisk well to combine.

Place the spinach leaves and the roasted vegetables in a large serving bowl. Toss gently. Drizzle over the dressing just before serving. Once again toss gently to combine. Serve.