



## One Pan Roasted Edamame & Broccoli Salad

4 servings

30 minutes

### Ingredients

- 5 cups Broccoli (chopped into florets)
- 1 cup Frozen Edamame (shelled)
- 1 cup Walnuts
- 1/4 cup Avocado Oil (divided)
- 1/2 tsp Sea Salt
- 1 tbsp Almond Butter
- 1 tbsp Apple Cider Vinegar

### Directions

- 1 Preheat oven to 450°F (232°C) and line baking sheet with foil.
- 2 In a large mixing bowl, toss the broccoli florets, edamame, walnuts, half the avocado oil, and season with salt. Transfer to baking sheet and spread into an even layer. Bake for 25 minutes.
- 3 Meanwhile, in a small jar, combine the remaining avocado oil, almond butter and apple cider vinegar. Shake well. Add more water to thin if necessary.
- 4 Drizzle desired amount of dressing over top of the salad and serve.

### Notes

**Leftovers:** Refrigerate in an airtight container for up to five days.

**Serving Size:** One serving is approximately 1 1/2 cups.

**No Walnuts:** Use cashews, almonds or pecans instead.

**Nut-Free:** Use sunflower seeds or pumpkin seeds instead of walnuts. Use sunflower seed butter instead of almond butter.

**No Avocado Oil:** Use extra virgin olive oil or melted coconut oil instead.