



Ingredients

- 1 1/2 lb. small sweet potatoes, cut lengthwise into 1/2" wedges
- 1 small head cauliflower, cut into florets
- 6 tbsp. extra-virgin olive oil, divided
- Pinch of Grey Sea Salt
- Freshly ground black pepper
- 1 tbsp. Apple cider vinegar
- 8 c. torn mixed lettuces
- 2/3 c. pomegranate seeds

Directions

- Toss together sweet potatoes, cauliflower, 2 tablespoons olive oil, salt and pepper on a rimmed baking sheet. Roast at 425 degrees F, tossing once, until golden, 25 to 30 minutes; cool.
- Whisk together remaining olive oil, apple cider vinegar, salt and pepper in a bowl. Add lettuces, pomegranate seeds, and roasted vegetables; toss to coat. Serve immediately.