



Roasted Sunchoke & Apple Salad

1 lb. sunchokes (aka Jerusalem artichoke), scrubbed, chopped into 1/2 inch pieces
1 tbsp. olive oil
Salt & Pepper
1 honey crisp apple, chopped
1 tbsp. basil, chopped
1 tbsp. mint, chopped
1-2 tbsp. chopped walnuts

Dressing:

2 tbsp. extra virgin olive oil
1 tbsp. white wine vinegar
1-2 tsp. sambha ole or harissa paste
1 tsp. honey
Salt & pepper to taste
Red pepper chili flakes (optional)

PREPARATION

Preheat oven to 350°F. On a large rimmed baking sheet, toss sunchokes with olive oil & season with salt and pepper. Roast until tender, about 25-30 minutes.

Meanwhile, whisk dressing ingredients in a medium bowl until well combined & set aside.

Add in sunchokes, apples, herbs, and chopped walnuts and toss to combine.

Shopping List – Main Street Farmers Market Vendors

- Apples - Cuyama Orchards
- Sunchokes - Weiser Farms
- Herbs: Kenter Canyon Farms
- Walnuts: Kennedy Farms

Santa Monica Farmers Markets create thriving, vibrant communities that are inclusive, connected and diverse and promotes preservation and prosperity of California farmers and small food businesses.

