



Tarragon Roasted Potato, Broccoli & Carrot Salad

Ingredients

- 2 heads of broccoli, chopped
- 2 pounds red (or mixed color) potatoes
- 5-6 large carrots, chopped
- 2 tablespoons olive oil
- 1 teaspoon salt
- Pepper
- ¼ cup + 1 tablespoon mayo
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- 1 teaspoon dried tarragon
- Zest of 1 lemon
- 1 tablespoon lemon juice
- ¼ cup finely chopped red onion

Directions

Preheat oven to 400 degrees. Chop potatoes, broccoli, and carrots into bite sized pieces and toss with olive oil, salt, and pepper. Pour onto 2 baking sheets lined with foil and roast for 20-25 minutes or until slightly golden brown. Transfer potatoes to a large bowl and set aside. In a small bowl, combine mayo, mustard, honey, tarragon, lemon juice, and lemon zest. Whisk to combine and season with salt and pepper to taste. Pour dressing over potatoes and toss to combine. Add red onion and toss again. Serve warm or at room temperature.