
KITCHEN CONNAISSEUR

Moroccan Roasted Vegetables



This is a simple dish with great flavour. Our Moroccan Spice Blend enhances the natural flavour of sweet potatoes and squash. For best results, choose a roasting pan which is large enough for all the vegetables to lay on the pan surface. If the vegetables are overlapping they will steam rather than roast...and it's the roasting that brings out the intense flavour of the vegetables.

ingredients

2 cups	Acorn Squash – fresh, peeled and cut in 1” pieces
1 cup	Sweet Potatoes- fresh, peeled and cut in 1” pieces
1 cup	Red Onion – fresh, peeled and cut in 1” chunks
1 cup	Red Pepper- fresh, cut in 1” pieces (excluding seeds and membrane)
4 Tbsp	Roasted Garlic Olive Oil
3 Tbsp	Moroccan Spice Blend
To taste	Salt - preferably fleur de sel
To taste	Pepper- black, freshly ground

instructions

1. Preheat oven to 350° F. Lightly oil a roasting pan. Place the pan in the oven for 10 minutes.
2. Remove the pan from the oven. Add the squash and potatoes. Drizzle half of the Roasted Garlic Olive Oil and half of the Moroccan Spices over the vegetables. Add salt and pepper. Using a spoon toss the mixture until vegetables are coated with the oil and spices. Place the pan on the lower rack of the oven in the center. Allow to cook for 20 minutes.
3. Remove the pan from the oven. Add the red onion, red pepper and remaining oil and spices, salt and pepper. Toss the mixture together and return to the oven. Allow to cook for 20-30 minutes.
4. Remove from the oven. The vegetables should be nicely browned and tender to a fork. Serve immediately.