



Spider Demo Kitchen

Roasted Veggies with Tahini Sauce

yield: 4-6 svgs

Ingredients:

2-3 lbs	Root or dense vegetables, such as: carrots, beets, potatoes, sweet potatoes, turnips, radish, butternut squash
2 TBSP	Olive oil
	Salt and pepper, to taste
1/2 cup	Tahini,
1/4 cup	Lemon juice
1/2 tsp	Ground cumin
1/2 tsp	Salt
1 each	Garlic clove



Instructions:

1. Preheat oven to 425°F.
2. Cut vegetables into 1 inch chunks or wedges. Add to a bowl and toss with oil, salt, and pepper.
3. Roast on a baking sheet for 30 mins-1 hr, stirring once or twice to ensure even cooking.
4. To make tahini sauce: whisk together tahini, lemon juice, cumin, salt, and 6 TBSP cold water until the mixture has a smooth texture. Grate garlic into the mixture, stir, and taste to make any adjustments with salt or lemon.
5. Serve roasted veggies with tahini sauce on the side or drizzled on top.

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