



## **Roasted Rainbow Winter Vegetables**

*Slice, Place, and Bake for a delightful delicious vegetable dish*

- 1 teaspoon olive oil
- 2 golden beets, peeled
- 1 turnip, peeled
- 1 (8 ounce) Yukon gold potato, peeled
- 10 ounces (5-inch-long) butternut squash, peeled
- 2 red beets, peeled

### **Miso Mustard Drizzle:**

- 1 Tablespoon (each) olive oil, maple syrup; Dijon mustard
- 2 Tablespoons white miso
- 2 large roasted garlic cloves, peeled, trimmed
- 1/4 cup water

### **Topping:**

- 2 to 4 Tablespoons grated Parmesan cheese
- 1 to 2 teaspoons thyme leaves

Parsley sprigs as desired

Preheat oven to 400 degrees F. Lightly grease 10-1/2-inch square pan or large round baking dish with 1 teaspoon olive oil. Set aside.

**Slice the Vegetables:** With a mandolin or sharp knife, thinly slice all vegetables except the red beets into thin rounds of similar shapes; place groups on different plates. Put kitchen gloves on when you peel and slice the red beets; place on separate dish.

**Place Vegetables in Pan:** Arrange groups of slices in an overlapping spiral fashion in the prepared pan or dish, alternating the various colors. Set aside.

**Prepare Miso Mustard Drizzle:** In a small bowl, whisk oil, maple syrup, mustard, miso, and soft garlic cloves until combined. Whisk in water to form a miso mixture. Drizzle over the vegetables in the baking pan. Sprinkle the top with grated Parmesan cheese and thyme leaves.

**Bake Vegetables:** Cover tightly with aluminum foil. Bake in preheated 400-degree F oven for 40 minutes; remove foil; return to oven; bake for 15 minutes or until vegetables are tender and edges start to crisp. Let rest about 10 minutes before serving. Garnish with parsley sprigs as desired. Yield: serves 4 to 6

**Recipe Inspired by:** Fresh Thyme Crave Issue January 2019

**About the Recipe:** Did you know that vegetables can taste different depending how they are sliced? The dish has thinly sliced vegetables, that twirl into a rainbow of stunning colors. Drizzled with a miso mustard mixture and sprinkled with grated Parmesan cheese, it bakes into a delightful vegetable dish that's filled with savory flavor and healthy goodness.