



# End of Season Root Vegetable

From: Justy Yavello

Serves: 8

Prep Time: 15 min

Cook Time: 50 min

## Instructions

- 1) Dig in the pantry and clean out what root vegetables you have left. See ingredients for what I used.
- 2) Chop veggies into halves or quarters.
- 3) Spray pan, lay veggies out, and drizzle oil over veggies.
- 4) Sprinkle with seasoning.
- 5) Bake for 40-50 minutes at 400 degrees
- 6) Mix in blender with 1 can of chickpeas, 1 can of coconut milk, 1 container of veggie broth (we used homemade)
- 7) Garnish with kimchi
- 8) Served with homemade sourdough bread

## Ingredients

- 3-4 sweet potatoes
- 1 small butternut squash
- 1 small honeynut winter squash
- 2 white onions
- 1 garlic clove, top cut off (only use 3-4 cloves after roasting)
- 1 can chickpeas
- 1 can coconut milk
- Kinders Woodfire Garlic seasoning
- Broth
- Sourdough bread for side
- Kimchi for topper

## Notes

Adjust whatever you want. If your sweet potatoes are huge, just use 2. Add red pepper or any other winter squash like delicata. I only used organic ingredients.

