

## Roasted Winter Vegetables with Ginger Tamari Dressing

### Suggested Vegetables:

Sweet potato  
Acorn squash  
Butternut squash  
Cauliflower  
Onion  
Celery  
Fennel bulb  
Turnip  
Carrot

\*Beets - roast beets separately to avoid bleeding purple over the other vegetables  
- wrap beets in foil, roast at 450 degrees until soft when pierced with a knife. Cool, peel skins, and chop, adding to other vegetables at the end.

### To Make Dressing:

*The first time I made this, there wasn't enough of the dressing, so now I make double - 1/2 for the roasting and 1/2 for serving. If you want extra dressing, double the recipe below.*

1/2 cup brown rice vinegar  
1/2 cup orange juice  
2 tablespoons olive oil  
2 tablespoons grated fresh ginger  
2 tablespoons maple syrup  
2 tablespoons tamari  
1 teaspoon thyme  
salt and pepper to taste



Place all the dressing ingredients in a jar and mix well.

### Directions:

Line a roasting pan with foil.  
Cut the vegetables into cubes. With half the dressing, toss the vegetables.  
Roasting time will vary, depending on your vegetables – at least an hour typically. Check periodically for tenderness.  
Add remaining dressing when ready to serve.

### Serving Suggestions:

These roasted vegetables make a great side dish, and the flavor improves as leftovers. Also excellent served over salad, rice, quinoa, in a wrap, or on bread for a veggie sandwich.