

Jeweled Root Vegetables with Chermoula Sauce

Serves 10-12 Prep Time – 30 min Cook Time – 30 to 45 min

3 Carrots, cut into 3" spears
2 Sweet Potatoes, roll cut
2 golden beets, segmented
1 red beet, segmented
1 Turnip, segmented
1 Parsnip, cut into wedges
1lb Brussel sprouts, trimmed and halved
3-4 Large shallots, quartered
Thyme – about 10 sprigs
Salt and Pepper to taste
Olive Oil

Chermoula Sauce

1 small bunch Cilantro, roughly chopped
1 small bunch flat leaf parsley, roughly chopped
½ lemon, juiced
2 cloves garlic
9 Tbs Extra Virgin Olive Oil
1 tsp Sumac
½ tsp Cumin
1/8 tsp all spice
Pinch of red chili flakes (optional)
salt and pepper to taste

Step 1: Preheat oven to 400F (200C). Wash and dry all vegetables. Peel the beets, carrots, sweet potatoes, parsnip and turnip. Cut the beets and turnip into segments, the same as you would an apple.

Cut the carrots into spears. Cut the parsnip in half, length wise and cut each half into triangle wedges. Cut the sweet potatoes into a roll cut by holding the blade perpendicular to the board, cutting the sweet potato on a diagonal, turning the sweet potato a quarter half turn and repeating until you've cut the entire potato. Repeat with the other sweet potato. Trim all the brussel sprouts and remove outer leaves. Cut in half. Peel the shallots and cut into quarters.

Step 2: Line two roasting sheet pans with parchment paper. Working with both sheet pans, lay all the Brussel sprouts cut side down. Scatter all the remaining vegetables and make sure to put all the shallots cut side down as well. Drizzle generously with olive oil, salt and pepper. Scatter thyme leaves around the sheet pans, about 5 stems per pan.

Step 3: Place one sheet pan on the oven floor and another directly above on the lowest rack. Roast for about 15 min and rotate pans half way through. Roast another 15 min for tender-crisp vegetables. For softer vegetables roast a total of 45 min, rotating pans halfway through cooking time.

While vegetables are roasting, make the Chermoula Sauce

Step 4: In a food processor, pulse the cilantro a parsley a few times until the volume is reduced by half. Add the garlic and pulse a few times until garlic is minced. Add the spices and pulse again. Turn the processor on low and half the olive oil in a slow and steady stream. Turn the processor off and add the juice of half a lemon, chili flakes if using, and season to taste with salt and pepper. Pulse a few times. Check the consistency and taste, you should have a pasty consistency. Turn the processor back on low and add enough olive oil, about 4-5 more table spoons, to be smooth and spreadable.

Presentation: on a large serving platter, arrange the mix of vegetables and pile them high. Top with micro kale for an elegant touch or drizzle with Chermoula. Alternatively, you can serve the Chermoula on the side. Enjoy!