

Roasted Rainbow Vegetable Bowls

- Preheat oven to 400 degrees F and line two baking sheets with parchment paper (or more baking sheets if increasing batch size).
- To one baking sheet, add the potatoes, sweet potatoes, carrots, beets, and radishes and drizzle with half of the oil (or water), curry powder, and sea salt (as original recipe is written- 1 Tbsp (15 ml) oil (or water), 1/2 tsp curry powder, and 1/4 tsp sea salt). Toss to combine. Bake for a total of 20-25 minutes or until golden brown and tender.
- To the second baking sheet, add the cabbage, bell pepper, and broccolini. Drizzle with with the remaining half of the oil (or water), curry powder, and sea salt (as original recipe is written- 1 Tbsp (15 ml) oil (or water), 1/2 tsp curry powder, and 1/4 tsp sea salt). Toss to combine.
- When the potatoes/carrots hit the 10-minute mark, add the second pan to the oven and bake for a total of 15-20 minutes. In the last 5 minutes of baking, add the collard greens or kale to either pan and roast until tender and bright green.
- To serve, divide vegetables between serving plates and garnish with avocado (optional) and season with lemon juice, tahini, hemp seeds, and another pinch of sea salt (optional). You could also garnish with any fresh herbs you have!
- Best when fresh. Store leftovers covered in the refrigerator for 3-4 days. Reheat in a 350-degree F oven or on the stovetop over medium heat until hot.

Recipe from:

<https://minimalistbaker.com/roasted-rainbow-vegetable-bowl-30-minutes/#wprm-recipe-container-34650>

Total time: 30 minutes